

## Grana Padano Fondue

Menu  
 Description: celery, foraged mushrooms, toasted hazelnuts  
 Serving Size: 10 Servings  
 Categories: Sabatini's

<b>Cost Per Serving</b>
\$ 2.65



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	2.26.17	DR
Revised:	3.6.17	AJ
	3/20/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Stock:</b>				
0.500	kg	Parmesan rinds		20-100026522
0.280	kg	Shallots	Sliced	20-100000864
3.000	lt	Water		
0.001	kg	Bay Leaf (1 )		20-100001270
0.300	kg	Grated Grana Padano		20-100000562
0.400	kg	Grated Parmesan sardo		20-100026522
0.300	Lt	Cream, heavy		20-100000582
0.050	kg	Corn starch		20-100001033
		salt to taste		
<b>Garnish: ( 1 Serving)</b>				
0.010	kg	White mushrooms		20-100000821
0.010	kg	Chanterelles		20-100014971
0.010	kg	Portobello mushrooms		20-100010630
0.015	kg	White Celery	Sliced	20-100000813
0.005	kg	Hazelnuts	Toasted	20-100000891
0.005	kg	Garlic Clove	Peeled	20-100000869
0.005	lt	Segesta Olive oil		20-100018655

### Method of Preparation:

- 1- Bring all the stock ingredients to a boil and let simmer for 10 minutes to allow cheese rind to release flavor. Add manufacturing cream and let reach boiling point again. Set aside to cool.
- 2- Add potato starch to cold stock and bring back to a boil. Remove from heat and start processing in a vitamix blender in small batches, pouring grated cheese in small increments from the top of the running blender.
- 3- In a saute pan heat extra virgin olive oil and garlic clove. Remove garlic after it has a chance to release flavor. Add the foraged mushrooms, sliced white celery and saute until fragrant.
- 4- Serve in a hot soup bowl and garnish with foraged mushrooms and toasted hazelnut and drizzle ligurian olive oil.