Insalata Mista Capricciosa Profumata con Aceto Balsamico

Description: Tender Baby Field Greens with Pecorino Cheese, Chef's Vinaigrette

Serving Size: 50

Categories: Salads

Date

8/17/2012 CR

12/1/2015 EA

Action

Created

Revised

Initials CR EA

Cost Per					
Serving					
\$	0.62				

Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	kg	Mesclun greens		20-100000834
1.000	kg	Fennel bulb		20-100000816
0.2	lt	Olive oil		20-100018656
0.05	lt	Lemon juice		20-100001384
0.500	kg	Pecorino cheese	shavings	20-100000552
1.410	lt	Shallot Balsamic Dressing	see recipe	50-100000137

Method of Preparation:

- Shave the fennel thinly on the meat slicer and drizzle with extra virgin olive oil and few drops of lemon juice
- In a bowl, combine the mesclun greens with the shaved fennel. Lightly dress and lightly season
- Plate in a soup bowl plate with shaved Pecorino on the top.