

Mosaico di Verdure Grigliate e Porcini all'Olio Vergine d'Oлива

Description: Porcini Mushroom, Roasted Garlic, Grilled Zucchini and Eggplant

Serving Size: 50

Categories: Appetizer - Sabatini's

Cost Per Serving
\$ 1.02



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:		
Revised:	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
1.500	kg	Zucchini, green	sliced 1/8-inch thick	20-100000851
1.500	kg	Zucchini, yellow	sliced 1/8-inch thick	20-100000858
1.500	kg	Eggplant	sliced 1/8-inch thick	20-100000815
1.200	kg	Porcini mushrooms in oil	halved	20-100009165
1.500	kg	Plum tomatoes	halved	20-100000861
0.120	kg	Garlic cloves		20-100000869
		Herbed Olive Oil:		
1.000	lt	Extra virgin olive oil		20-100018656
0.040	kg	Thyme	chopped	20-100000886
0.040	kg	Marjoram	chopped	20-100000885
0.040	kg	Basil	chopped	20-100000876
0.040	kg	Mint	chopped	20-100000878
0.080	kg	Garlic cloves		20-100000869
		Garnish:		
0.100	lt	Balsamic syrup		20-100018605
0.050	kg	Chives		20-100000882
0.030	kg	Basil leaves		20-100000876
50.000	pc	Baguette croutons, long cut		
0.100	lt	Extra virgin olive oil		20-100018656

Method of Preparation:

Herbed Oil:

- Crush the garlic cloves and combine with the chopped herbs and olive oil. Allow to infuse for 24 hours, then remove the garlic cloves.

Vegetables:

- Sprinkle the eggplant with little salt and allow to marinate for one hour.
- Preheat the grill at 375F (195C) and oil lightly. Brush the zucchini, yellow squash and eggplant with the herb oil and grill to a light golden brown color (only one charred marking per side, no cross marking as it will make the Cut the tomatoes in half lengthways. Season and brush with the herb oil. Grill to slight char marks
- Put the garlic cloves in a pot and barely cover with herb oil. Cook in the oil until golden and cooked
- Lay the eggplant, zucchinis and tomatoes on a sheet pan. Brush with more herb oil, season and leave in the fridge to marinate overnight.

Service Time

- Arrange on plate as per picture.
- Cut the baguette as per picture. Brush with olive oil and toast under salamander.
- Brush vegetable with remaining herb oil, drizzle balsamic around