

Mushrooms & Zucchini á la Grecque

Menu

Description:

Serving Size: **30**

Categories: **International café**

Cost Per Serving	
\$	0.42

PICTURE OF DISH

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	10/8/2013	PML
Revised:	10/16/2013	EA

This salad should be prepared only with the fresh mushrooms received on the last loading. It can remain in the fridge for as long as USPH allows (7 days max) as it will gain in flavor.

Amount	Measure	Ingredient	Preparation Method	Product No.
3	kg	Mushrooms button whole	must be very fresh	20-100000821
0.01	kg	Coriander seeds		20-100014271
0.5	lt	White wine		20-100018621
0.75	kg	Tomato crushed (canned)		20-100009276
0.05	kg	Cilantro fresh		20-100000883
0.2	kg	Onion white	small diced	20-100000837
1	kg	Zucchini	cut medium dice	20-100000851
0.2	lt	Extra virgin olive oil		20-100001607
0.1	lt	Lemon juice		20-100001384
0.02	kg	Lemon zest	(zest of one lemon)	20-100000771
0.02	kg	Parsley		20-100000839
		salt & pepper	to taste	

Method of Preparation:

- Place the crushed tomato in a pan and cook slowly, stirring frequently until water evaporates and flavor concentrates. It should be of a tomato concasse texture.
- Add all other ingredients but the zucchini and bring to a simmer until a third of the liquid has evaporated, then add the zucchini and allow to cook for 5 more minutes or until zucchini is tender.
- Season to taste.
- Allow to cool and rest in the fridge for at least one night before serving.
- Present in serving dish, sprinkle with chopped flat parsley.