



R I C O T T A

Veal Chop Crusted with Ricotta, Onions, Garlic and Pistachio



POLLY-O® VEAL CHOP CRUSTED WITH RICOTTA, ONIONS, GARLIC AND PISTACHIO

YIELD: 12 SERVINGS

| INGREDIENTS | WEIGHTS | MEASURES | PROCEDURE |
|---|--|---|---|
| Veal chops, 8 oz. portion Red wine Garlic, finely chopped, divided Carrots, small dice Celery, small dice Tomato, chopped Peppercorns Kosher salt Thyme sprigs Bay leaf Vegetable oil | 96 oz. 16 oz. 6 oz. 4 oz. 4 oz. 4 oz. — — — — 32 oz. | 12 each 2 cups 1 cup 1 cup 1 cup 1 cup 2 Tbsp. 1/4 cup 8 each 8 each 4 cups | 1. Marinate veal chops in red wine, 4 oz. of garlic, carrots, celery, tomato, peppercorns, kosher salt, thyme, bay leaves and vegetable oil for at least 24 hours. |
| Onion, finely chopped POLLY-O® Impastata ricotta Eggs Pistachios, finely ground | 4 oz. 16 oz. — 6 oz. | 1 cup 2 cups 2 each — | 2. To make ricotta topping, combine ricotta and egg with salt and pepper. Sauté onion and remaining 2 oz. of garlic until soft and translucent. Combine with ricotta mixture and add pistachios. Reserve until needed. 3. Remove chops from marinade and pat dry. Season with salt and pepper and sear for 4 minutes per side in oil and butter. Pat off excess oil and let rest for 5 minutes. For each serving, spread 3 Tbsp. ricotta topping over chop and place under salamander for 5 to 10 minutes or until topping is golden brown and crisp. Serve each chop with sautéed spinach and light veal jus. |

PROFIT ANALYSIS

Average Cost Per Serving: \$6.89
 All costs are based on national averages. Your costs may vary.

Suggested Selling Price: \$15.95

Gross Profit Margin: \$9.06