

VEAL PARMIGIANA (PUREED)

Yield: 30 Servings

5 lbs.	Cooked veal cutlet
3 quarts	Hot beef broth
5 cups	Puree Thickener
1-1/2 quarts	Hot Tomato Sauce
3-1/2 cups	Shredded Mozzarella Cheese

1. Puree veal, add thickener.
2. Place veal mixture in burger patty mold and refrigerate over night.
3. Place sauce in shallow pan and refrigerate over night.
4. Refrigerate cheese.
5. On day of service, 15 minutes prior to service, remove veal from mold and heat veal and sauce to proper temp.
6. Arrange veal on plate. Cover with sauce and top with cheese. Garnish with pureed garlic bread.

Courtesy of Mease Manor, Dunedin, Florida