



Mix Grill Pizza

91015
6/29 oz/cs
Mix Grill

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- 1 oz Grated Parmesean Cheese
- 4 oz MENU Mix Grill
- 3 oz Mozzarella Cheese (shredded)
- 2 oz MENU Pomodorina Sauce
- Pizza Dough (Ready Made)

Mix Grill Pizza

Lay out ready made pizza dough and spread the pomodorina sauce on top. Spread mozzarella cheese on sauce, then add mix grill to top. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesan cheese.



91012
6/26 oz/cs
Grilled Eggplant

Pork Wellington with Grilled Eggplant & Demi-Glace Sauce

Pork Wellington with Grilled Eggplant & Demi-Glace

- 10 oz Pork Loin
- 1 tbsp Hacomat Seasoning
- 1 qt Edition Culinaire Demi-Glace Sauce, finished use 2oz for serving
- 1 sheet Puff Pastry
- 6 MENU Grilled Eggplant slices
- 1 Egg Yolk

Prok Wellington with Grilled Eggplant & Demi-Glace

Coat the pork with hacomat seasoning and pan sear. Take puff pastry, lay out flat and place 3 slices of the grilled eggplant (drained from oil) on top of the pastry sheet. Place the pork loin on top of the eggplant and finish layering with the remaining 3 slices of eggplant. Seal the edges with brushed egg yolk and roll in the pastry sheet. Place in refrigerator for 1 hour and let the dough chill. Take the wellington and bake in a pre heated oven at 400 degrees for 20-25 mins or until golden brown. Remove from oven and allow to rest for about 10 mins. While the wellington is resting prepare the demi-glace sauce as per directions on the packaging. Slice the wellington and serve on a warm platter with ½ cup of demi-glace sauce.