

# Vegetable cutlet



**17:22** 

## This recipe is available for:

Convotherm mini

#### Accessories:

1/1 GN Baking/frying basket, non-stick coating, 40 mm deep, 3055637





1 Full Tray



From Scratch



555 Convection



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Steam



Stage 1 200 °C

Stage 2 200°C

### Ingredients

1	kg	Potatoes
300	g	Carrot dice
300	g	Green Peas
100	g	Ginger, Garlic & green chil paste
1	pinch	Salt
1	pinch	Pepper
500	g	Bread crumbs
1	pinch	Red chilli
1	pinch	Cumin powder
1	pinch	Garam masala powder

#### 1. Food Preparation

Steam potatoes, carrots, green peas seperately. Peal and chop potatoes, carrots then mix along with green peas, mash them. They should be slightly chunky. Add ginger, garlic and green chilli paste, red chilli, cumin and garam masala powder. Add bread crumbs, mix well. Make a thick slurry of refiened flour and water keep aside. Make cutlet using mould dip in the slurry and apply bread crumbs keep in the chiller.

#### 2. Cooking Instruction

Cook by syraying some oil or apply combi phase.

### 3. Food Serving Instruction

Serve along with green chutney or tomato ketchup.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to