

Vegetable cutlet



 49:10




This recipe is available for:


- Convotherm maxx


Accessories:


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


PROFILE

-  Chilled 4°C
-  1 Full Tray
-  From Scratch

 Convection

 00:05 | -

 Steam

 00:06 | -

 3

Stage 1
200 °C

Stage 2
200 °C

RECIPE

Ingredients

1	kg	Potatoes
300	g	Carrot dice
300	g	Green Peas
100	g	Ginger, Garlic & green chilli 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 separately. Peel 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 refined 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.