

Vegetable cutlet



L 50:20

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

P
R
O
F
I
L
E

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

Convection
00:05 | -

Stage 1
200 °C

Steam
00:06 | -
5

Stage 2
200 °C

R
E
C
I
P
E

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.