

# palmer food services



*Tonight's Special is...*

## Rustic Turkey Napoleon w/ Wild Mushroom Bread Pudding

Lightly dusted and seasoned turkey breast sautéed with mushrooms, red onions and fresh spinach served with thyme and wild mushroom bread pudding layered together then drizzled with a Danish bleu cheese and white wine sauce.

### Menu Applications

	Item #	Cost
2ea. Jennie-O Turkey cutlets, raw, cut in 4oz pieces	#6000	\$2.95/lb. or \$1.48/8oz. portion
1 cup flour	#13717	\$0.02
Salt and pepper to taste	#34277 & #34278	
½ cup Olioro olive oil	#28027	\$0.06
½ cup red onions, sliced	#31806	\$0.02
2 oz wild mushrooms, sliced	#2227	\$0.04
1 tsp garlic, chopped	#2214	\$0.04
2 oz fresh baby spinach	#2333	\$0.41
1/2 cup roasted red pepper, julienne	#13793	\$0.04
1/2 cup leeks, fine julienne	#2220	\$0.48
1/2 cup heavy cream	#15972	\$0.10
1/2 cup dry white wine		
2 oz Danish bleu cheese	#32960	\$0.52
<i>For the Bread Pudding:</i>		
1 (1lb) loaf Ecce Panis Batard bread	#13030	\$0.46
¼ cup Olioro olive oil	#28027	\$0.05
4 tsp chopped fresh thyme	#2381	\$0.06
1 large garlic clove, minced	#2214	\$0.05
6 Tbs. butter	#8908	\$0.07
1 lb wild fresh mushrooms	#2227	\$0.20
1 ½ cups finely chopped onion	#2266	\$0.02
1 ½ cups thinly sliced celery	#2182	\$0.06
1 cup finely chopped green bell pepper	#2292	\$0.05
1/3 cup chopped fresh parsley	#2280	\$0.03
3 ½ cups heavy whipping cream	#15972	\$0.10
8 large eggs	#2000	\$0.05
2 teaspoons salt	#34277	\$0.03
1 teaspoon freshly ground black pepper	#34278	\$0.03
1/3 cup finely grated Parmesan cheese	#2944	\$0.09

1. Dust turkey in flour; sauté in oil; set aside.

2. In a separate pan, braise onions with garlic, mushrooms and

spinach in ½ cup oil; set aside.

3. Deep fry together red peppers and leeks until crisp; set aside.

4. Heat cream, cheese and wine; reduce.

5. Cut bread with crust into 1-inch cubes. Place cubes in very large bowl. Add oil, thyme, basil and garlic; toss to coat. Spread cubes out on large sheet pan. Sprinkle with salt and pepper. Bake until golden and slightly crunchy, about 20 minutes. Return toasted bread cubes to same very large bowl.

6. Melt butter in large skillet over medium-high heat. Add mushrooms, onion, celery, and bell pepper. Sauté until soft and juices have evaporated, about 15 minutes. Add sautéed vegetables and parsley to bread cubes.

7. Whisk heavy cream, eggs, salt, and ground pepper in large bowl. Mix custard into bread and vegetables. Transfer stuffing to prepared dish. Sprinkle cheese over, bake for 1 hour.

DO AHEAD: Can be prepared 1 day ahead. Cover and refrigerate.

*Tonight's Savings*

**Portion Cost: \$4.24**  
**Suggested Sell: \$13.99**  
**Food Cost: 30%**  
**Profit Dollars: \$9.75**

Not Responsible for Typographical Errors.