



TARO CAKES

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
TARO CAKES	3	OZ	
MUSHROOMS, ROASTED	3	OZ	
ZUCCHINI, LINGUINE	2	OZ	
KALE	1	OZ	
TOMATO COULIS	2	OZ	
*3 CAKES PER ORDER			

PROCEDURE:

- 1 DEEP FRY TARO CAKES UNTIL GOLDEN BROWN.
- 2 BROWN UP MUSHROOMS LIGHTLY THEN TOSS IN ZUCCHINI & CHARD FOR A FEW SECONDS. DO NOT OVER WILT!
- 3 IN A RED BOWL, SPOON SAUCE IN CENTER. PLACE COOKED VEGETABLES HIGH & TIGHT IN THE CENTER. ARRANGE TARO AROUND THAT.