



HOUSEMADE CAVATELLI WITH BRAISED BEEF

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
CAVATELLI	2.5	OZ	
MIXED MUSHROOMS	1.5	OZ	
CHICKEN STOCK	2	OZ	
BUTTER	1.5	TBSP	
SWISS CHARD	0.5	OZ	
GRATED PARMESAN	1.5	TBSP	
TRUFFLE OIL	1	TSP	
CHOPPED PARSLEY	1	PINCH	
HOUSEMADE RICOTTA	1	TBSP	
BRAISED BEEF	1	OZ	

PROCEDURE:

- 1 PLACE CAVATELLI, CHICKEN STOCK, BUTTER & MUSHROOMS IN SMALL SAUTE PAN.
- 2 OVER HIGH HEAT REDUCE TO A THICK SAUCE & ADD SWISS CHARD, TRUFFLE OIL & CHEESE.
- 3 TOSS TO MELT CHEESE & SEASON WITH SALT & PEPPER MIX.
- 4 PLATE IN A SMALL PASTA BOWL & TOP WITH 1 OZ BRAISED BEEF, PARSLEY & RICOTTA CHEESE.