

# Veal Foodservice Recipe



## Veal Saltimbocca Slider

MAKES 10 SERVINGS - 2 1/2 OZ. BURGERS

### INGREDIENTS:

16 OZ. GROUND VEAL • 2 EA. EGG WHITES • 1/2 TSP. SALT  
1/4 TSP. GROUND WHITE PEPPER • A PINCH NUTMEG • 4 OZ. HEAVY CREAM  
4 OZ. PLAIN YOGURT • 4 OZ. FRESH BREAD CRUMBS • 2 TSP. FRESH SAGE, MINCED  
5 EA. PROSCIUTTO, THINLY SLICED, CUT IN HALVES  
10 EA. FRESH SAGE LEAVES, WHOLE • 10 EA. FONTINA CHEESE, SLICED  
4 OZ. DRY BREAD CRUMBS • 2 OZ. CLARIFIED BUTTER OR VEGETABLE OIL

### FOR BUILD:

10 EACH ENRICHED DOLLAR SIZE BUNS • 10 EACH BEEFSTEAK TOMATO SLICES  
1 OZ. YELLOW FRISÉE • 1/2 OZ. BALSAMIC VINEGAR

### METHOD:

1. PLACE CHILLED GROUND VEAL AND EGG WHITES INTO A FOOD PROCESSOR, PULSE UNTIL SMOOTH. ADD SALT, WHITE PEPPER, AND NUTMEG, PULSE UNTIL FULLY INCORPORATED.
2. ADD HEAVY CREAM AND YOGURT SLOWLY, PULSING UNTIL INCORPORATED.
3. ADD FRESH GROUND BREAD CRUMBS AND MINCED SAGE LEAVES.
4. REMOVE FROM FOOD PROCESSOR AND SHAPE INTO 2 1/2 OZ. PORTION PATTIES.
5. ROLL PATTIES IN LIGHTLY IN BREAD CRUMBS AND COVER TOP WITH PROSCIUTTO.
6. HEAT CLARIFIED BUTTER IN A NONSTICK SKILLET LARGE ENOUGH TO HOLD PATTIES IN ONE LAYER WITHOUT CROWDING.
7. PLACE PATTIES, PROSCIUTTO SIDE DOWN, FOR ABOUT 3 TO 4 MINUTES, AND TURN. CONTINUE COOKING FOR ANOTHER 2 TO 3 MINUTES, OR UNTIL GOLDEN BROWN.
8. PLACE SAGE LEAF ON TOP OF PROSCIUTTO AND COVER WITH FONTINA CHEESE.
9. FINISH IN OVEN UNTIL CHEESE IS MELTED.
10. SPLIT BUNS IN HALF AND PLACE A SLICE OF TOMATO ON BOTTOM OF EACH BUN.
11. PLACE A VEAL PATTY ON TOP OF EACH TOMATO SLICE
12. PLACE SOME FRISÉE ON TOP OF PATTY, DRIZZLE WITH BALSAMIC VINEGAR AND COVER WITH TOP OF BUN.

### NUTRITIONAL INFORMATION PER SERVING:

K/CAL	PROTEIN (G)	CARB (G)	FIBER (G)	FAT (G)	SAT FAT (G)	CHOL (MG)	SODIUM (MG)
350	14	31	2	19	7	46	724