

CAULIFLOWER POLONAISE

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
52 cal	6 g	2 g	3 g	24 mg	182 mg	24 mg

Ingredient

CAULIFLOWER,FROZEN

WATER,BOILING

SALT

BREADCRUMBS,DRY,GROUND,FINE

BUTTER,MELTED

EGG,HARD COOKED,CHOPPED

Weight

20 lbs

16-3/4 lbs

1 oz

1 lbs

8 oz

1 lbs

Measure

2 gal

1 tbsp

1 qts

1 cup

9 Eggs

Issue

Method

- 1 Add frozen cauliflower to boiling, salted water; return to boil; cover; reduce heat, allow cauliflower to simmer 4 minutes or until tender. Drain. Place an equal quantity in each pan.
- 2 Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over cauliflower in each pan.
- 3 Garnish with hard cooked eggs. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.