

Recipe Title: Lake Country Eggroll

Total Yield: 12 ea Portion Size: _____ # of Portions: 12 ea

Oven Temp _____

OR Production _____

Method: Grill, roast,
braise DEEP
FRY

Production _____

Time: 2 hrs

Equipment: Pastry brush, small bowl brazier grill, oven, cutting board, chef's knife

INGREDIENT AND DESCRIPTOR	AMOUNT			PROCEDURE
	US	Metric	%	
Chicken meat, grilled julienne	1 ½ lb			Cut cooked meats close to julienne Cut vegetables julienne Pre heat brazier, add oil Add cooked meats and sear Add vegetables and begin to brown Add minces garlic Season with salt and pepper Spread out on sheet tray and cool Begin another batch After the mixture has cooled begin to assemble egg rolls Brush edge of wraps with cornstarch and water Assemble Store in dry pan with parchment paper lining the bottom Serve with grape chutney, mustard and red pepper oil
Duck meat, grilled, julienne	6 oz			
Tasso ham, julienne	3 oz			
Cabbage, julienne	6 oz			
Collard greens, chiffonade ¼ inch	6 oz			
Leeks, julienne	2 oz			
Carrots, julienne	2 oz			
Celery, julienne	2 oz			
Garlic, mince'	2 tsp			
Oil, canola, vegetable	4 fl oz			
S and P	Tt			
Egg roll wraps, 8 inch square	12 ea			
Corn starch (mixed in water)	2 tbs			

