

Italian Style Morsels

Italian flavors rule in this hors d'oeuvres collection. Crisp and gooey fried mozzarella sticks and tender breaded cheese ravioli are served with a sundried tomato pesto marinara and with marinated artichoke hearts on the side. Delizioso!



ITALIAN STYLE MORSELS

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ajinomoto	40 each	Fred's Battered Mozzarella Sticks	13.60	282020	
Ajinomoto	2 cup	Bernardi Medium Square Breaded Cheese Ravioli	.96	9145535	
Armanino Foods	40 each	Pesto, Dried Tomato and Garlic	5.20	1800F	
Conagra Foodservice	½ cup	Angela Mia Marinara Sauce	1.40	2700039125	
Savor Imports	8 oz.	Artichoke Hearts Quartered Marinated 6 - 3 Kilograms	.80	568036	

FOOD COST CALCULATOR

Menu Price \$	\$67.00
Total Cost \$	\$21.96
Cost Margin %	33%
Net Profit \$	\$45.04

*Approximate ingredient costs & gross profit



Recipe Created by:

Waypoint Corporate Chefs



DIRECTIONS:

YIELD: 10 Servings



Directions for the Operator:

1. Preheat fryer to 350° and fry the mozzarella sticks until golden and crispy. Drain on paper towels. Package to go.
2. Fry the cheese ravioli in the same hot oil until golden and drain on paper towels. Package to go.
3. Combine the pesto and marinara heat until hot. Package to go.
4. Package the artichoke hearts to go.
5. Send individual party boxes with festive napkins and cups for the artichokes and sauce.

Directions for the Consumer:

1. To serve, arrange individual boxes or serving cones for guests. Add a festive napkin, mozzarella sticks and fried ravioli. Add a cup of artichoke hearts and a cup of pesto marinara.