

Plating Guide - Veal Chop

Roesti Potatoes, Asparagus, Avjar (Red Pepper Sauce), Whole-Grain Mustard Glace

Heat at 275°F / 135°C for 20 minutes

- Veal Chop
- Asparagus
- Roesti (Potato Pancake)
- Whole-Grain Mustard Glace



Garnish Kit (keep cold):

- Avjar (Red Pepper Sauce)
- Herb Garnish



Plating Steps

1. Place potato pancake slightly off center of plate
2. Lay asparagus across pancake to create base for chop
3. Crimp foil cup into spout and pour generous amount of whole-grain glaze
4. Using the squeeze bottle spout, zigzag the plate with Avjar, or ...
5. Squeeze out large amount of Avjar onto plate and use back of spoon to smear across plate
6. Arrange veal chop on center of plate and garnish with herb



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