



Recipes

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Zucchini, Tomato and Roast Beef Carpaccio Parcel

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Tomato Basil Wrap (10250)
- 3 tsp. Oregano Infused Oil , see related recipe
- 1/2 oz. Goat Cheese slightly frozen
- 2 oz. wt or 2 slices Roast Beef , shaved
- 4 Slices Roma Tomatoes , thinly sliced
- 1/2 oz. vol. Red Onion , shaved
- 1 1/4 oz. Zucchini rounds, thinly sliced on mandolin

Directions:

1. Heat Sundried Tomato Basil Wrap and place on work surface.
2. Brush 1 1/2 tsp. of oregano oil evenly over entire wrap.
3. Thinly slice 2 slices of lightly frozen goat cheese and place one slice in center of wrap.
4. Place 2 slices of roast beef across center of wrap (create a horizon line with the roast beef.)
5. Place roma tomatoes in center of the wrap.
6. Top tomatoes with half of shaved onions and a teaspoon of oregano oil.
7. Top with thinly sliced zucchini, remaining onions and goat cheese.
8. Bring sides of roast beef towards the center and overlap to enclose vegetables with the roast beef.
9. Bring left and right sides of the wrap towards the center of the ingredients. The sides will overlap each other.
10. Now bring bottom half of wrap over Carpaccio filling and fold over again to close into a parcel/bundle shape.



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Oregano Infused Oil

Serves 1

Ingredients:

6 oz. vol. Olive Oil
1 Tbsp. Fresh Garlic , minced
1 cup + 1 Tbsp. Fresh Oregano Leaves
1/4 tsp. Crushed Red Peppers Flakes
1/2 tsp. Ground Horseradish
1 Tbsp. Red Wine Vinegar
1/4 tsp. Kosher Salt

Directions:

1. Heat olive oil in sauté pan over medium heat. Add garlic and sauté until translucent.
2. Reduce heat to low and add in oregano leaves and crushed red pepper flakes.
3. Shut off heat and let oregano steep into oil and cool.
4. Fold in remaining ingredients and place into a blender to emulsify.
5. Funnel into a squeeze bottle and hold until ready for use.
6. Label, Date and Refrigerate.