

FAMILY RESTAURANT	NO
CASUAL DINING	YES
FINF DINING	YFS

## WALLEYE WITH ASIAN VEGETABLES AND CRISPY NOODLES

Try Walleye in an exotic Far East flavor combination. Bright vegetables play off crunchy noodles. Walleye is the featured crowning glory of this dish.

Ingredients	Quantity	Procedure
<u>Sauce:</u>		Prepare sauce ahead of time by combining all ingredients for sauce in bowl. Blend well with whisk. Set aside.
Red chili paste	1 tsp.	
Peanut oil	1 Tbsp.	Prepare crispy noodles by frying noodles in very hot peanut oil, turning once to cook both sides evenly. Drain on paper towel and set aside.
Sesame oil	1 tsp.	
Soy sauce	1 Tbsp.	
Hoisin sauce	2 Tbsp.	
Fresh ginger root, fine mince	1/2 tsp.	For the vegetables, heat peanut oil in pan, and when very hot, add garlic, then remaining vegetables. Season, and set aside.
Rice wine or sake	1 Tbsp.	
<u>Crispy Noodles:</u>		
Vermicelli noodles, cooked and drained	4 oz.	Prepare walleye by placing flour, five-spice powder and seasoning in bowl. Blend well with a wire whisk or fork.
Peanut oil	1 cup	Dredge walleye fillets in flour mixture. Sauté in very hot peanut oil on both sides until just cooked, and golden brown.
<u>Asian Vegetables:</u>		Serve by placing vegetables on center of plate, followed by the layer of crispy noodles. Lay walleye fillet on bed of crispy noodles. Drizzle fillet with sauce, and sesame seeds.
Leek, julienne	1 oz.	
Red or yellow bell pepper, julienne	1 oz.	
Carrot, julienne carrot	1oz.	
Bamboo shoots, julienne	1 oz.	
Peanut oil	1 Tbsp.	
Garlic clove, minced	1 ea.	
Salt and white pepper	to taste	
Canadian Walleye Fillet	8 oz.	
All-purpose flour for dredging	1 cup	
Five Spice Powder	1/4 tsp.	
Salt and white pepper to season	to taste	
Toasted sesame seeds	garnish	
<b>COSTING PROCEDURE</b>		
Walleye Fillet _____ + Remainder of Meal _____ = Total Cost _____		
\$ Margin _____ Selling Price _____ Food Cost % _____		
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