

STUFFED WALLEYE PARMESAN FIRENZE

This very rich dish makes a lovely presentation. Each rolled Walleye fillet is filled with luscious Florentine mixture and melted cheese.

FAMILY RESTAURANT	NO
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
Italian sausage, precooked and small diced	1/4 lb.	<ol style="list-style-type: none"> Sauté sausage in pan. Drain excess oil. Add scallions, pine nuts and spinach, stirring lightly. Place Walleye strips skinned side up on plate. Top with even layer of spinach mixture. Sprinkle with grated cheese, roll up and secure with a toothpick. Place in baking pan. Combine melted butter and lemon juice. Drizzle over each Walleye roll. Bake at 400° F for 8 to 12 minutes until heated through. <p>Serving suggestion: Place Walleye rolls on plate with fresh ripe tomato slices. Sprinkle with a shower of finely chopped parsley and toasted pine nuts. Include a basket of hot olive flatbread or rosemary herbed rolls.</p> <p>Yield: About 12 servings.</p>
Scallions, minced	1/4 cup	
Pine nuts, toasted	1 cup	
Spinach, cleaned, stems removed	2 lb.	
Walleye fillet, skin off* (6 to 8 oz, 8 to 10 oz or 10 to 12 oz)	12 ea.	
Parmesan cheese, grated	1-1/2 lb.	
Butter, melted	1/2 cup	
Lemon juice	1/4 cup	
<p>*Cut each Walleye fillet into strips roughly 1 to 1-1/2 inch wide. Each fillet should make two strips. Slice lengthwise into two long strips. If parts of the strip are thick, pound lightly to even out.</p>		

COSTING PROCEDURE

Walleye Fillet _____ + Remainder of Meal _____ = Total Cost _____ \$ Margin _____
 Selling Price _____ Food Cost % _____

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