

PUSATERI'S catering.

valentine's day reheating instructions

We recommend preheating your oven & using convection settings for consistent temperatures and best results. Bring proteins to room temperature before reheating to prevent drying out.

FIRST

RICOTTA RAVIOLI HEARTS

HEATING & PLATING INSTRUCTIONS

1. In a large sauté pan, warm truffle-mushroom cream sauce over low heat. Stir until hot, but not boiling.
2. Add ravioli to the sauce and allow to gently simmer until heated through, about 3 minutes.
3. Spoon ravioli onto two plates and garnish with herb-sprout mix and shaved Parmigiano Reggiano cheese.

SECOND

HERB ROASTED BEEF TENDERLOIN - OR - CITRUS BUTTER SALMON FILET

HEATING INSTRUCTIONS

Preheat oven to 400°F. All proteins and side dishes come in oven-friendly aluminum containers, remove plastic.

BEEF FILET

Remove lid and reheat to reach an internal temperature of:

- medium-rare, 10-15 minutes to 135°F / 57°C
- medium, 15-18 minutes to 145°F / 62°C
- well-done, 18-20 minutes to 165°F / 73°C

SALMON FILET

Remove lid and reheat 8-12 minutes to reach an internal temperature of 158°F / 70°C

FRENCH BEANS & BUTTERED CARROTS

Remove lid, cover loosely with foil, heat for 8-12 minutes until hot

ROASTED GARLIC POTATOES

Remove lid, cover loosely with foil, heat for 12-14 minutes until hot

RED WINE DEMI-GLACE

On a stovetop, pour demi-glace into a saucepan and reheat over low heat stirring frequently until sauce begins to simmer

PLATING & ASSEMBLY

1. Follow the reheating instructions provided.
2. Place 3 heaping tbsp of mashed potatoes onto the plate, gently stack the carrots and green beans on top.
3. Place beef or salmon filet on top of the potato stack.
4. Pour 1 tbsp of demi-glace (beef) or butter coin (salmon) over the filet.
5. Garnish with herb-pea shoots as desired, have fun with it.

THIRD

WARM FLOURLESS CHOCOLATE CAKE

HEATING INSTRUCTIONS

Reduce oven temperature to 300°F. Bring the anglaise to room temperature. Remove the plastic coverings and warm chocolate cake uncovered for 5-7 minutes.

PLATING & ASSEMBLY

1. Add 3 tbsp of anglaise to plate. Place warmed cake in the center.
2. Drizzle remaining sauce over the cake and garnish with raspberries and mint.

Cooking times may vary by oven. An accurate probe thermometer should be used to check the internal temperature of cooked and reheated foods for at least 15 seconds. For the most accurate probe reading place the point of a clean thermometer into the thickest part of the protein, it is also advisable to probe more than one area. Do not place probe against bones or food containers.