

VEGETABLE CUTLETS

- 67 kg boiled red lentils
- 30 kg cooked barley groats
- 10 kg fried onion (onion, rapeseed oil)
- 7 kg boiled carrots
- 5 kg cooked parsley
- 5 kg starch
- 5 kg breadcrumbs
- 3 kg Lutkala Multifunctional
- 1,60 kg salt
- 1 kg Lutkala Pure



- 0,15 kg black pepper
- 0,10 kg marjoram
- 0,10 kg curry

Cook all vegetable ingredients, than let it cool. Rub the vegetables through a sieve fi 5. Add the remaining ingredients and mix thoroughly. Coat in water with flour and then in breadcrumbs. Fry in oil.

