

Helping Today-Culinary Applications
 recipe created by Jeff Trombetta

Menu Item	<i>Kelp & Mushroom Manicotti</i>
Category	<i>Vegetarian –entres or apps</i>
Number of Portions	<i>12 entrées or 24 apps</i>
Yield (weight, volume, ct.)	<i>24ea manicotti</i>
Portion Size	<i>7 oz entrée or 3.5 oz app</i>
Cooking Method	<i>Bake</i>
Cooking Temperature	<i>350°</i>
Recipe debut/recipe development	<i>Sheraton Hartford South Hotel</i>

Item	Amount
<i>Virgin Olive Oil</i>	<i>4 Tbsp</i>
<i>Whole Blanched Kelp Leaves, chopped approx. 1/6" pieces</i>	<i>1 ½ lb</i>
<i>Leeks, whites only-chopped ¼" pieces</i>	<i>8 oz</i>
<i>Garlic, chopped fine</i>	<i>3 Tbsp</i>
<i>Mushrooms, sliced thin (optional wild mushrooms)</i>	<i>1 lb</i>
<i>Kosher Salt & Pepper</i>	<i>TT</i>
<i>pasta sheets cut 5x4"</i>	<i>12 ea</i>
<i>Tomato sauce</i>	<i>2 pt</i>
<i>Fontina or Favorite melting cheese, shredded (optional)</i>	<i>1 ½ lb</i>

PROCEDURES AND METHODOLOGY

1. Saute leek, garlic, kelp and mushrooms in olive oil until tender, but do not achieve any color
2. Season with salt and pepper
3. Lay approx. ¼ -1/3 cup of kelp mushroom sauté on a manicotti sheet and roll up cylindrical
4. Line manicotti's in lightly greased baking pan
5. Lightly top with tomato sauce,
6. Can top with your favorite cheese, cover and bake



