**Vegan Eggplant parm**

*Adapted from*

**Process # 2 – Same Day Service**

**YIELD: 100 Servings**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Ingredients | Weight | Measure | Weight | Measure |
| Eggplant( peel and slice round)(, soak in water and salt for 15 minutes) | 200  | slices |  |  |
| All-Purpose | 10 | pounds |  |  |
| Panko | 5 | pound |  |  |
| Soy Milk | 2 | Gal.. |  |  |
| Cajun seasoning (Tony Cachere’s) |  1  | cup |  |  |
| Oil for frying | 35 | pound |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

*HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.*

**Preparation**

1. Use standard breading procedure

2.  *Dust eggplant in flour (add tony cachere’s)*

*3. Dip in soymilk*

*4. Roll and cover well with panko, repeat till all eggplant has 3 coatings*

*5. Deep fry, taste and sprinkle with salt if desired*

*6. Serve with marinara and vegan mozzrella if desired*

*HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.*

*HACCP Critical Control Point: Hold at internal temperature of 135°F or above.*

*HACCP Critical Control Point: Reheat* leftover produce to 165°F or higher; reheat product only once.

**Serving Information**

**.**

**Nutrition Information** \*From USDA Nutrient Database

**Calories: Total Fat: Saturated Fat: Carbohydrate: Protein: Sodium:**

**Vitamin A: Vitamin C: Calcium: Iron: Folic Acid**