

Shrimp and Cabrales Fondue Flatbread

MENU ITEM REPORT

SUPC	Description	Brand	Qty	Type
671677	Cheese Blue Crumbles	SYS IMP	1	OZ
9400276	Shrimp Raw 31/40 Wht T/Off P&D	PACKER	3	OZ
651828	Glaze Balsamic	AREZZIO	1.5	TB
7749591	Onion Yellow Slvrd 1/8"	SYS IMP	2	OZ
4828802	Cream Heavy Whipping 36% ESL	WHLFARM	1	OZ
6105298	Bread Flat Thin OvenFired	RICHS	.5	EA
4441523	Bacon Sliced Smk 12-14 Ct	NUESKE	1	OZ

*Chef Shannon &
Chef Damon's
Creations*



INSTRUCTIONS

Shrimp and Cabrales Fondue Flatbread

Crisp flatbread with a rich blue cheese fondue, caramelized onions and
Instructions

1. Preheat oven to 400° or cook on stone in pizza oven.
 2. Top Richs flatbread with 2 oz. caramelized onions, lay cooked shrimp evenly, drizzle blue cheese fondue evenly over flatbread.
 3. Place in oven to crisp flatbread and heat toppings about four minutes.
 4. Remove and cut, display in plate and top with balsamic glaze. Garnish and serve.
- Caramelize onions in butter
 - Melt blue cheese in heavy cream for fondue

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