

CROCANTE RESTAURANT ORLANDO

AT HOME COOKING INSTRUCTIONS

STUFFED TURKEY BREAST

COOKING:

Step 1: (Cooking the inner part first)

Pre- Heat oven to 400. Remove Plastic. When temperature is ready, place in oven and bake for 35 minutes with parchment paper and rope. After 35 minutes, remove from oven, carefully remove the rope and parchment paper.

Step 2: (Brown the outside)

Pre- Heat oven to 425. Place back in oven, bake for 35 minutes.

PORCHETTA LOIN AND BELLY / PORCHETTA LEG PERNIL

COOKING:

Preheat oven to BAKE at 400 F. Roast **uncovered** in roasting pan for 3 to 4 hours until crispy & golden crust. Internal temperature should reach 160 F. Let rest for 10-15 minutes.

HEATING:

Preheat oven to BAKE at 350 F.

Cover with foil and set in oven for 15-20 minutes or until warm.

ROASTED ROTISSERIE CHICKEN

HEATING:

Preheat oven to BAKE at 350 F.

Cover with foil and set in oven for 15-20 minutes or until warm.

Pre-heat oven to 400°F. Roast for 1 hour 15 minutes. Internal temperature should reach 165.

RICE

GANDULES or MAMPOSTEAO

Preheat oven to BAKE at 350 F. Put rice in an oven-safe baking container. Splash a bit of water over the rice, mix, and cover.

Heat in oven for about 8-10 minutes or until warm or
Microwave covered 3-4 minutes or until warm.