

Production Spec For:		Opened Face Wellington		
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Whole Cleaned Beef Tenderloin Hotel-Style(Scraps saved for sauce) Cooked medium-rare	5-7lb pc cleaned			
Farce (Meat Loaf Roll)				
Tenderloin Trim, ground on large die (some fat is good)	350g			
Good Quality medium ground beef	920g			
Bread Panade (3 slices of good quality brioche, 2/3 C whole milk)	250g of mixture			
Dried Morels Soaked (Water Saved) 1/2 cut small 1/2 cut large pcs for visual appeal	70g			
Large Shallots Brunoised	3 pc			
large Cloves Garlic Minced	3pc			
Thyme	2 tsp chopped			
Large Eggs	2			
Salt Pepper to Taste				
Cual Fat and Proscuitto to wrap	Dependant on volume			
Butter	4 TBSP			
Red wine Jus				
Beef Trim	about 300-500g			
Red wine	500ml			
Veal Stock	2 Litre			
Shallot Sliced	5 large			
Thyme roughly chopped	6 sprigs			
Garlic, rough chopped	2 clove			
Diced Butter	1/2 cup			
Dijon	2 TBSP			
Puff Pastry 4.5 cm x 4.5 cm				
Egg Wash (3 egg yolks to 3TBSP cream)	Dependant on volume			
Microgreens such as Arugula/Radish cress	To Garnish			

Assembly:	Yield Amount:	Sausage should yield about 50 portions, tenderloin about 70 slices, sauce about 50 portions.
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1. Prepare morel mushrooms, melt butter in pan, and sweat shallots, thyme and garlic to open up aromatics, add morels and cook gently for about 5 minutes. Using the soaking liquid cook the mushroom with the liquid adding the liquid in 2-3 increments to increase the flavour and cook au sec. Season with salt and pepper, set aside to cool.	Yield Measure:	
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2. For the farce, in a bowl add cooled morels, and ground beef + tenderloin mixture, panade, and eggs and mix very well till evenly incorporated. Season with salt and pepper to taste, check by searing off a piece or microwaving it. Once happy let it sit in the fridge until ready to wrap. You can make this step in advance	Shelf Life (in days):	
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3. Making the torchon sausage, lay 2 layers of plastic wrap on the table, followed by cual fat about 30cm in length and 15-20cm in width, and layer proscuitto on top across evenly about 3-4 slices. Add you farce mixture evenly across the wrap, so when you are rolling the farce it rolls out evenly. Using the plastic wrap gently fold over the farce with a tuck and roll method, keeping it a tight as possible and roll tight. Tie the ends with the loose plastic wrap on one side, and with a rolling method on the other side to tighten the sausage and tie the remaining end to enclose the sausage. The sausage should be about 3.5 cm in diameter but not bigger than the puff pastry square.	Equipment Needed
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4. Vac pack tight, and sous vide at 145f for about 1 - 1.5 hours. Once done set aside to let it rest, when you are ready for service, dry the sausage very well, and sear evenly all around and slice into 1cm size coins when ready to plate. For the event you can sous vide a few hours before service and chill in a ice bath, sear well and flash in the oven to reheat if necessary.	Convention oven
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5. For the Puff pastry, preheat oven to 365f, line tray with parchment paper and lay out puff pastry squares evenly and brush with egg wash over top. Put another piece of parchment paper on top and weight down with another tray so the puff pastry doesn't rise too high and to prevent sticking. Bake for about 20-25 minutes until cooked and golden brown	Plastic Wrap
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6. For the Sauce, it can be made in advance, but mount the butter and finish with dijon closer to service. Start off by searing off the beef trim from butchery, add shallots, garlic and thyme and sweat to open aromatics, deglaze with red wine and reduce au sec (with about 4 tbsp of wine left), add stock and reduce by half. Strain sauce and set aside until ready to finish. Skim off any unnecessary fat.	baking sheets
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For Service. What you should have ready (Puff pastry is cooked, tenderloin is cooked medium rare, sausage is seared, sauce is finished with butter and mustard, and seasoned with salt, microgreens ready for garnishing) Flash puff pastry and sausage if nessary. slice beef sausage and tenderloin about 3/4 - 1cm thick. Assemble as per picture	Pots and pans
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Photo:	Bowls
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	Large mixing bowl for large volume of farce
	Sous vide machine + vac pack machine
	parchment paper
	Heat lamps for station

Vehicle:
Buffet station
May need one carver and one chef to assist in assembly (saucing and garnishing)



Allergens: Gluten, dairy, meat, eggs, mustard, allium

Plating instructions:

Menu Description (Clients Eyes):

Food Safety Notes:	Recipe Cost	#VALUE!
* Wash hands before food preparation and when changing tasks.	Yield	
* Wear gloves or use suitable utensils when handling ready to eat foods.	Portion Cost	#VALUE!
* Hold cold foods at 40°F or less.	Q-Factor	
* Hold hot foods at 140°F or more.	Total Cost	#VALUE!
* Record temperatures of potentially hazardous foods at least three times daily.	Menu Price	
* Rinse all produce and immerse in a produce wash in a sanitized prep sink.	Food Cost %	#VALUE!

Ingredients for each component of the dish

All menu items should be done in Grams

We should determine the serving size & yield for each one, so maybe for 10 guests or however many we will be cooking for in Providence