

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

Recipe Cost Out For: Duck Confit Dumpling

Ingredient	Ingredient Spec	Quantity	Measure	Unit Cost	Total Cost
Duck Confit meat: pulled and minced		1814g			#VALUE!
Yellow onion: diced		227g			#VALUE!
Lemongrass		2 stalks			#VALUE!
Garlic: rough chop		28g			#VALUE!
Yuzu Juice		114g			#VALUE!
soy sauce		114g			#VALUE!
honey		227g			#VALUE!
scallions		3628g			#VALUE!
					\$0.00
dumpling paper		40			\$0.00
pastry round cutter		1.25"			#VALUE!
round disher		#70			#VALUE!
water		AN			#VALUE!
					\$0.00
					\$0.00
					\$0.00

Method of Preparation:

blend veg and liquid in food processor, fold in duck confit, set aside

cut dumpling paper with pastry round cutter, wet edges, scoop a level portion with disher, place in center of paper, fold, and repeat

place on full pan, wrap, set aside for service

Yield Amount:

Yield Measure:

Order

Shelf Life (in days):

Recipe Written Date

Tools & Supplies:

Photo:

Food Safety Notes:

- * Wash hands before food preparation and when
- * Wear gloves or use suitable utensils when
- * Hold cold foods at 40°F or less.
- * Hold hot foods at 140°F or more.
- * Record temperatures of potentially hazardous foods at least three times daily.
- * Rinse all produce and immerse in a produce wash in a sanitized prep sink.

Recipe Cost

#VALUE!

Yield

0

Portion Cost

#VALUE!

Recipe Cost Out For:

Mole Negro

Ingredient	Ingredient Spec	Quantity	Measure	Unit Cost	Total Cost
Dried Guajillo, Ancho, & Pasilla Chiles		3ea (9 total)			#VALUE!
Duck Fat		114g			#VALUE!
Garlic		4 cloves			#VALUE!
Cinnamon		4g			#VALUE!
Onion		160g			#VALUE!
Jalapeno		8g			#VALUE!
Allspice		4g			#VALUE!
Mace		4g			#VALUE!
Clove		8g			#VALUE!
Star Anise		4g			#VALUE!
Chicken Stock		1900g			#VALUE!
Marcona Almond		125g			#VALUE!
Dried Cherries		65g			#VALUE!
Dried Fig		160g			#VALUE!
Raisins		160g			#VALUE!
65% Dark Chocolate		125g			#VALUE!
Sugar		15g			#VALUE!
Kosher Salt		40g			#VALUE!
Black Peppercorn		4g			#VALUE!
Thyme		4g			#VALUE!
Oregano		4g			#VALUE!

Method of Preparation:

Yield Amount:

Yield Measure:

Order

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Portion Cost

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