

Production Spec For:		Lamb Chocolate Chip Cookie		
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Lamb Belly Bacon (Rendered Cooked Crispy, Fat Saved)	(some will go in cookie, rest is garnishing)			
Lamb Belly Bacon Rendered Fat	75g			
Unsalted Butter (room temp)	150g			
Brown Sugar	150g			
Organic Cane Sugar	50g			
Vanilla Bean Paste	1g			
Large Eggs	2 pc			
Dry Ingredients				
All Purpose Flour	313g			
Baking Powder	5g			
Baking Soda	5g			
Corn Starch	3g			
Dark Chocolate Chips 68% (Callebautt or Valhrona)	200g			
Minced Lamb Bacon	75g			
Small Dice Toffey	75g			
Dark Chocolate for dipping cookies 68%				
Toffee				
Cane Sugar	200g			
Butter	113g			
295-305f				

Assembly:

- Scale out ingredients. Make toffee first, melt butter and add sugar, heat to 295-305f transfer to lined baking sheet with parchment paper spread evenly and cool. Once cool cut 75g of small toffee into a small dice about rough 1cm x 1cm, mince rest for garnishing cookie later.
- Whip butter and lamb fat together, add sugar and whip till nice and airy, add vanilla paste & eggs and combine.
- Add dry ingredients except chocolate chips, bacon, and diced toffee. Mix till dry and wet ingredients are evenly combined, but not over worked. Then gently mix in chocolate chips, chopped bacon, and rough diced toffee.
- Portion into 1oz dough balls, and chill for about 1 hour till firm. (you can premake this step about 2-3 days in advance).
- Once chilled line sheet with parchment paper, and arrange cookies, push it down gently so the cookies aren't too tall, bake at 380f for about 12-14 minutes (we used the rationale at low fan)
- Once done, take out of the oven and transfer to a cooling rack, while cookies are cooling temper dark chocolate accordingly.
- Next dip one side of the cookie with tempered chocolate just about half way and using the side of the bowl scrape the excess chocolate under the cookie to remove, garnish with toffee and bacon bits to finish

Photo:



Yield Amount:	36 cookies
Yield Measure:	1 oz cookies
Shelf Life (in days):	2 days after baking

Tools & Supplies:

- kitchen aid
- sheet pans
- bowls
- pots
- parchment paper
- spatulas
- thermoeter
- strainer for bacon
- knife

Vehicle:

Passed Hors D'oeuvre. Server to hold tray with cookies, napkins to be passed with cookie

Allergens: Gluten, diary, meat, eggs

Plating instructions: Pa

Menu Description (Clients Eyes):

Food Safety Notes:

- * Wash hands before food preparation and when changing tasks.
- * Wear gloves or use suitable utensils when handling ready to eat foods.
- * 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	
Portion Cost	#VALUE!
Q-Factor	
Total Cost	#VALUE!
Menu Price	
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