

Production Spec For: Masa				
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Butter - Kerry Gold	200	grams		\$0.00
Masa	240	grams		\$0.00
Baking Powder	3.70	grams		\$0.00
Kosher Salt	4	grams		\$0.00
Black Pepper	1	grams		\$0.00
Vegetable Stock	360	grams		\$0.00
Cumin	1	grams		\$0.00
<i>Rojo Sauce, for plating (2 tsp per tamale)</i>	14	grams		\$0.00
<i>Spirulina Crema, for plating</i>	5	grams		\$0.00
<i>Cojita Cheese, Crumbled for plating</i>	2	grams		\$0.00
<i>Coriander Flower, for garnish</i>	1	grams		\$0.00
<i>Cilantro Microgreens, for garnish</i>	1	grams		\$0.00

Assembly:

Yield Amount:

4

Bring the butter to room temperature

quarts

Place the butter in a stand mixer with the paddle attachment

Whip the buter until light, pale, and creamy

Turn the mixer on low

Add the masa, baking powder, salt, pepper, and ground cumin

Add the vegetable stock

Turn the mixer on medium and work up to medim low

Whip until homogenous, light, and fluffy. Add more liquid if needed

Reserve for later use

Soak corn husks in hot water for 1 hour and cut into 1/3

Place 1 ounce of masa on corn husk and spread on the lower 3/4 portion

Yield Measure:

Add 1 teaspoon of Duxelle filling

Shelf Life (in days):

Roll up the corn husk and tie off

Tools & Supplies:

Steam for 8 minutes in a combi oven

Serve with Rojo Sauce, Red Onions, Spirulina Crema, and Micro Cilantro with Coriander Flowers

mixer
saute pan
5 qt stock pot
spatula
squirt bottle

Photo:



Vehicle:

Allergens:

Plating instructions:

Menu Description (Clients Eyes):

Food Safety Notes:	Recipe Cost	\$0.00
* Wash hands before food preparation and when changing tasks.	Yield	
* Wear gloves or use suitable utensils when handling ready to eat foods.	Portion Cost	#DIV/0!
* Hold cold foods at 40°F or less.	Q-Factor	
* Hold hot foods at 140°F or more.	Total Cost	#DIV/0!
* 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 %	#DIV/0!

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

Production Spec For: Rojo Sauce				
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Guajillo Pepper, dried	14.00			\$0.00
Pasilla Peppers, dried	18.00			\$0.00
Ancho Peppers, dried	16.00			\$0.00
Dried Pepper Soaking Liquid	50.00			\$0.00
Kosher Salt	6.00			\$0.00
Garlic, cloves whole	25.00			\$0.00
Red Bell Pepper, roasted	56.00			\$0.00
White Onion, cleaned and halved	360.00			\$0.00
Roma, whole	337.00			\$0.00
				\$0.00

Assembly:		Yield Amount:	3
In a skillet, with 1 ounce of vegetable oil, char the onion, garlic clove, and white onion		Yield Measure:	cups
Over a flame, char the Red Bell Pepper until all areas are black			
Remove the top of the bell peppers		Shelf Life (in days):	
Reserve the vegetable for later use		Tools & Supplies:	
Bring 2 gallons of water to a boil to hydrate the dried peppers		pot	
Remove the tops of the dried peppers and remove the seeds.		blender	
Place the cleaned peppers into a large bowl		saute pan	
Cover the peppers with boiling water		knife	
Cover the bowl with plastic and sweat the peppers for 20 minutes		cutting board	
Strain the peppers and RESERVE the liquid			
Place rehydrated peppers into a blender			
Add the soaking liquid, and remaining ingredients to the blender			
Puree on medium-high and puree until smooth and homogenous.			
Add vegetable stock to thin if needed. Reserve in a sealed container until ready for use			

Photo:



<u>Allergens:</u>	Recipe Cost	\$0.00
<u>Plating instructions:</u>	Yield	
<u>Menu Description (Clients Eyes):</u>	Portion Cost	#DIV/0!
<u>Food Safety Notes:</u>	Q-Factor	
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Production Spec For: Spirulina Crema				
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Mexican Creama	120	grams		\$0.00
Sour Cream	120	grams		\$0.00
Spirulina (Bright Blue Color)	1.00	grams		\$0.00
		grams		\$0.00
				\$0.00
<p align="center"><u>Assembly:</u></p> <p>In a bowl, whisk together all ingredients until smooth and homogenous</p>			Yield Amount:	2
			Yield Measure:	cups
			Shelf Life (in days):	
			<u>Tools & Supplies:</u>	
			whisk bowl squirt bottle	
<u>Photo:</u>				
 				
<p><u>Allergens:</u></p> <p><u>Plating instructions:</u></p> <p><u>Menu Description (Clients Eyes):</u></p>				
<u>Food Safety Notes:</u>			Recipe Cost	\$0.00
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Production Spec For: Red Pickled Onions				
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Red Onions, thinly sliced	200.00	grams		\$0.00
Red Wine Vinegar	212.00	grams		\$0.00
Kosher Salt	4.00	grams		\$0.00
Sugar	112.00	grams		\$0.00
Hibiscus Leaves	6.00	grams		\$0.00
		grams		\$0.00
				\$0.00
				\$0.00
Assembly:			Yield Amount:	1
Peel and thinly julienne the red onions			Yield Measure:	pint
In a saucepan, make the brine with the red wine vinegar, hibiscus tea leaves, salt, and sugar			Shelf Life (in days):	
Bring to a simmer and turn the heat off			Tools & Supplies:	
Strain the brine and discard the hibiscus flowers			pot	
Pour the brine over the onions			knife	
Cover and store in the refrigerator until ready for use			cutting board	
Photo:				
				
Allergens:				
Plating Instructions:				
Menu Description (Client's Eyes):				
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Vehicle:				

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Production Spec For: Polenta

Ingredients	Quantity	Measure	Unit Cost	Total Cost
Polenta	125.00	gram		\$0.00
Whole Milk	3784.00	gram		\$0.00
Kosher Salt	4.00	gram		\$0.00
Black Pepper	3.00	gram		\$0.00
Gruyere cheese, grated	35.00	gram		\$0.00
Carmelized Onion, diced	113.00	gram		\$0.00
Butter	120.00	gram		\$0.00
				\$0.00
Plating				\$0.00
<i>Burrata Cheese (only use the inside of burrata only, rind is to be discarded)</i>	9.00	gram		\$0.00
<i>Red Bell Pepper, julienne thinly</i>	1.00	gram		\$0.00
<i>Basil, Chiffonade</i>	1.00	gram		\$0.00
<i>Lemon Zest (on microplane)</i>	1.00	gram		\$0.00
<i>Balsamic Pearls (Chef Charles to source)</i>	0.50	gram		\$0.00
<i>Micro Herb, garnish</i>	1.00	gram		\$0.00

Assembly:

In a medium saucepan bring the milk and vegetable stock to a simmer
 Reduce heat, and slowly add the polenta, whisking constantly to prevent lumps
 Continue cooking and stirring frequently for about 30 minutes
 The polenta will pull away from the side and thicken
 Turn the heat off and add the Gruyere cheese
 Season the polenta with salt and pepper
 Quickly mount butter (monter au beurre)
 Pour the hot polenta into a half sheetpan and use an offset spatula to make an even layer
 Place in the fridge and chill until firm
 Use a 1.5" round cutter and cut out disks of polenta.
Makes about 50-65 rounds per half sheetpan

Yield Amount:

Yield Measure: 1/2 sheetpan

days):

Tools & Supplies:

pot
 spatula
 knife
 cutting

To Finish:

Pan sear polenta cakes (salt once cooked) and top with mushroom ragout
 Top with burrata crème, julienne of red bell pepper, lemon zest, chiffonade of basil
 Garnish with balsamic pearls and micro herbs

Photo:



Vehicle:

Allergens:

Plating instructions:

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Recipe Cost \$0.00

Yield

Portion Cost #DIV/0!

Q-Factor

Total Cost #DIV/0!

Menu Price

Food Cost % #DIV/0!

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Production Spec For: Mushroom Ragout- Polenta

Ingredients	Quantity	Measure	Unit Cost	Total Cost
Vegetable Oil	14.00	grams		\$0.00
Eryngii Japanese Mushroom	350.00	grams		\$0.00
Dried Mushroom Blend (morel, chanterelle, shiitake)	136.00	grams		\$0.00
Tomato Paste	40.00	grams		\$0.00
Yellow Heirloom Tomato Fresh Puree	400.00	grams		\$0.00
Basil Leaves	3.90	grams		\$0.00
Tomato Paste	38.00	grams		\$0.00
Thyme, picked	0.50	grams		\$0.00
Parsley, minced	0.50	grams		\$0.00
Basil, chiffonade	0.50	grams		\$0.00
Kosher Salt	5.00	grams		\$0.00

Assembly:

Yield Amount:

Bring a pot of water to boil and hydrate the dried mushroom blend		
Mince the hydrated mushrooms in a food processor until finely minced		
Clean the fresh Eryngii Mushrooms and shred into small pieces about 1/4"x 2" long		
Puree fresh, yellow Heirloom Tomatoes in a blender until smooth and homogenous		
In a warmed skillet, add the vegetable oil		
Add the mushrooms and saute for 3-4 minutes		
Add the fresh yellow tomato puree, and tomato paste		
Cook until reduces and thick		
Finish with the fresh herbs and salt		

Yield Measure:

Shelf Life (in days):

Tools & Supplies:

Photo:



Vehicle:



Allergens:

Plating instructions:

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Recipe Cost

#REF!

Yield

Portion Cost

#REF!

Q-Factor

Total Cost

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Menu Price

Food Cost %

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