

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
<u>Assembly:</u>			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			<u>Tools & Supplies:</u>	
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				

Production Spec For: Duxelle				
Ingredients	Quantity	Measure	Unit Cost	Total Cost
Grass-fed Butter, Kerrygold	100.00	grams		\$0.00
Shallots, minced	82.00	grams		\$0.00
Garlic, minced	35	grams		\$0.00
Brandy	100	grams		\$0.00
Crimini, fresh	150	grams		\$0.00
Shiitake, fresh	124	grams		\$0.00
Yellow Oyster, fresh	182	grams		\$0.00
Morel, dried	164	grams		\$0.00
Shiitake, dried	164	grams		\$0.00
Chantrelle, dried	164	grams		\$0.00
Kosher Salt	2	grams		\$0.00
Black Pepper	2	grams		\$0.00
Rojo Sauce	300	grams		\$0.00
<u>Assembly:</u>			Yield Amount:	3
			Yield Measure:	cups
Bring a pot of water to boil and hydrate the dried mushrooms for 30 minutes			Shelf Life (in days):	
In a food processor, pulse and finely mince the hydrated mushrooms			<u>Tools & Supplies:</u> food processor saute pan	
Reserve the hydrated mushrooms for later use.				
Clean and dry the fresh mushrooms. Take all stems off and reserve for the mushroom stock.				
Finely mince the mushrooms using a food processor				
Finely mince the shallots in a food processor				
Finely mince the garlic in a food processor				
Heat the butter in a pan over medium low heat				
Add the fresh and hydrated mushrooms to the pan				
Cook until their liquid evaporates and cooks off				
Add the Rojo Sauce, and cook until the moisture cooks off				
Add the salt and pepper. Adjust the seasonings if needed.				

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 style="text-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		

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
<u>Assembly:</u>			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			<u>Tools & Supplies:</u>	
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	