

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: Marinated Pork & Katsu

Ingredient	Ingredient Spec	Quantity	Measure	Unit Cost	Total Cost
Pork Tenderloin-Medallions		2 lbs			#VALUE!
Curry Paste		3T			#VALUE!
Panko Crumb		2 lbs			#VALUE!
AP Flour		2 lbs			#VALUE!
Egg wash					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00
					\$0.00

Method of Preparation:
 Marinate Medallions in Curry Paste and set aside (30min-4hrs)
 Set up breading station, bread all medallions, place on sheet pan, cover & store in walk-in until ready to fry
 Fry at 325 for 2mins, or until golden brown on the outside
 set aside for final 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: Curry Paste & Curry Sauce

Ingredient	Ingredient Spec	Quantity	Measure	Unit Cost	Total Cost
Ghee		60g			#VALUE!
diced yellow onion		270g			#VALUE!
chopped ginger		7g			#VALUE!
chopped garlic		7g			#VALUE!
black mustard seed		4g			#VALUE!
chicken stock		480g			#VALUE!
curry leaf		10ea			#VALUE!
kosher salt		7g			#VALUE!
					\$0.00
					\$0.00
curry sauce					\$0.00
add					\$0.00
coconut milk		180g			#VALUE!
					\$0.00
					\$0.00
					\$0.00

Method of Preparation:
 remove 4g per 2lbs of pork to marinade, add coconut milk
 chill then reheat for service hold for service

Yield Amount:	
Yield Measure:	Order
Shelf Life (in days):	
Recipe Written Date	

Tools & Supplies:

Photo:

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Recipe Cost	#VALUE!
Yield	0
Portion Cost	#VALUE!

Recipe Cost Out For:

Raita & Sushi Rice

	Ingredient Spec	Quantity	Measure	Unit Cost	Total Cost
Raita					\$0.00
Greek Yogurt		480g			#VALUE!
Peeled/diced cucumber		240g			#VALUE!
asian pear		120g			#VALUE!
chopped cilantro		1T			#VALUE!
chopped mint		1T			#VALUE!
Cumin		1/2tsp			#VALUE!
garam masala		1/2tsp			#VALUE!
kosher salt		1/2tsp			#VALUE!
Sushi Rice					\$0.00
Sushi Rice		480g			#VALUE!
Water		180g			#VALUE!
rice wine vinegar		60g			#VALUE!
Mirin		1T			#VALUE!
Sugar		1T			#VALUE!
					\$0.00

Method of Preparation:

Raita:blend pear in food processor, combine all remaining ingredients. Hold cold and set aside for service.

Sushi Rice: cook rice, and cool to room temp. In separate bowl add water, rice wine vinegar, mirin, and sugar. Pour over rice, mix softly throughout, and set aside for service.

Yield Amount:

1

Yield Measure:

Order

Shelf Life (in days):

1

Recipe Written Date

Tools & Supplies:

Photo:

Food Safety Notes:

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- * 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

1

Portion Cost

#VALUE!