

(C) Tomato Relish & Cheese Toasties



Allergens: Cereals Containing Gluten, Milk, Wheat

Preservation:

Notes: Standard:
Taste the product for flavour, seasoning and texture.
Make sure the bread is toasted on the bottom.
Do not overcook, not too brown.

Food Safety Tips:
Wash your hands before and during the preparation of this recipe.
Use the correct coloured chopping board.
Use food-handling gloves when handling food.
Sanitise all work surfaces when finished.

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
12	2.4	unit	Bread - White F/F Toast	
10	2	kg	Cheese - Mild Grated 5kg	
2.4	0.48	kg	Gilmours Relish Tomato 2kg -	

Method:

Using oven racks, lay out the bread.

Spread the relish on the bread all the way to the edges.

Place the bread on oven racks.

Top with cheese all the way to the edges

Bake in oven on dry at 180 degrees for 8 to 12 minutes until lighted toasted

Check, that it is lightly cooked/toasted on the underside. Allow to cool.

Cut in 1/2 half to serve. Can be served cold or warm.

Spaghetti with Cheese



Allergens: Cereals Containing Gluten, Milk, Wheat

Notes: Standard:
Not too much liquid in the spaghetti

Food Safety Tips:
Wash your hands before and during the preparation of this recipe.
When tasting, please use a jug with hot water and a clean spoon.
Use food-handling gloves when handling food.
Sanitise all work surfaces when finished.

Produces: 30 serve
Scaled: 10 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
0.5	0.1667 kg		Cheese - Mild Grated 5kg	
1	0.3333 unit		Spaghetti (Tomato Sauce) 3kg	

Method:

Heat Spaghetti with some Cheese

Place into a Ramekin to serve

(C) Baked Chicken Thighs in Honey Soy Sauce Sprinkled with Sesame Seeds



Allergens: Cereals Containing Gluten, Sesame, Soy Beans, Sulphites, Wheat

Preservation:

Notes: Standard:
Taste the product for flavour, seasoning and texture.
Teriyaki sauce should be thick and not too thin.
Not too much juice left in the trays.
Chicken needs to be cooked, juices clear and above 80 degrees.

Food Safety Tips:
Wash your hands before and during the preparation of this recipe.
Use the correct coloured chopping board.
When tasting use a jug with hot water and a clean spoon.
Use food-handling gloves when handling food.
Sanitise all work surfaces when finished.

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
30	6 kg		Chicken Thigh Fillet S/L 6kg	
100	20 g		Chicken Stock BOOSTER MAGGI 8 kg	
200	40 g		Herb - Parsley dried 500gm	
150	30 g		Lemon Pepper - 500gm	
1,000	200 g		Sugar - Brown 1kg	
3,000	600 ml		Sauce - Soy 2L Highmark	
1,000	200 g		Cornflour Maize - 3 kg 1028998	
500	100 ml		Vinegar - Malt 5 litres	
40	8 g		Spice - Ginger Ground 500 gm	

(C) Baked Chicken Thighs in Honey Soy Sauce Sprinkled with Sesame Seeds

90	18 g	Garlic Crushed 1kg
1,000	200 g	Tomato Paste 2.2kg
600	120 g	Sesame Seeds 500gm

Method:

Place the thighs in trays. DO NOT place together too closely. Season with lemon pepper.

Steam bake for 20 to 30 minutes on 140 degrees.

Check the juices are clear and the meat is cooked. Cut in half if too big.

Drain juices from the chicken to add to the sauce. Get as much out as possible.

In a pot over a low heat, add juice from the chicken, tomato paste, sugar, soy sauce, vinegar, garlic and ginger. Let mixture simmer. Stir.

Combine the cornflour with cold water. Add a little at a time to thicken the sauce.

Taste the sauce, add chicken stock if needed or more brown sugar.

Pour the sauce over the chicken.

Top with a little sesame seeds.

Serve.

(C) Steamed Rice



Preservation:

Notes:

Ingredients:				Produces:	300 serve
				Scaled:	60 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
10	2 kg		Rice - Long Grain White 10 kg P/B		
10	2 ml		Boiling Water		
60	12 g		Iodised Salt 2kg		

Method:

RICE:

Place rice into a deep tray with boiling water
 Steam for 20-30 minutes until rice is tender
 drain and cool with running water
 reheat on steam to serve

Vegetables: Cooking and Prep



Preservation:

Notes:

Ingredients:				Produces:	1 serve
				Scaled:	1 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	

Method:

PLEASE REMEMBER THESE ARE APPROXIMATE TIMES AND DEPEND ON THE NUMBER OF TRAYS YOU HAVE IN THE OVEN

IT IS IMPORTANT THAT WE CHECK DURING THE COOKING PROCESS
FROZEN VEGETABLES:

PEAS / BEANS / MIXED VEGETABLES /

Cook from frozen only when ready for service.

1. Preheat steam oven to 100%.
2. Place frozen vegetables into a steamer tray.
3. Place on rack in oven and steam for 12-15 minutes
4. Double check the vegetables are cooked and are soft.
5. Season with salt & pepper and place into trays & lid.

KUMARA

Cooking frozen kumara only - not fresh.

1. Preheat steam oven to 100%.
2. Place frozen kumara into a steamer tray.
3. Place on rack in oven and steam for 25-35 minutes.
4. Double check the vegetables are cooked and soft.
5. Cool down using cooling function of oven.

FRESH VEGETABLES:

CARROT RINGS / STICKS / DICED / BABY (frozen) DICED CARROTS

1. Preheat Steam oven to 100%.
2. Place carrots into a steamer tray.
3. Place on rack in oven and steam for 18-20 minutes.

4. Double check the vegetables are cooked and soft.
5. Season with salt & pepper butter/margarine and place into trays & lid.
6. If reheating for service - reheat on 100% steam for 20-25 minutes with lid on.
7. Before service, sprinkle chopped parsley through carrots.

BROCCOLI / CAULIFLOWER

Prep broccoli/cauliflower into small florets.

1. Preheat Steam oven to 100%.
2. Place broccoli / cauliflower into a steamer tray.
3. Place on rack in oven and steam for 8-10 minutes.
4. Double check the vegetables are cooked and soft. (Stalks should almost be able to be pressed together between the fingers)
5. Cool down using cooling function of oven.
6. Place into trays, season with salt & pepper, cover with cheese or white sauce & lid.
7. When reheating for service - reheat on 100% steam for 20-25 minutes with lid on.

White Sauce / Cheese Sauce (2 Ltrs)

1. Place 2Ltrs Milk in steamer in a deep tray and heat to over 80 degrees.
2. Melt 200gm butter in a pot or microwave.
3. Add 200gm flour and form a roux.
4. Combine the hot milk with the roux (using a stick blender or whisk).
5. Season with salt/pepper.
6. Cheese Sauce - add 200gm grated cheese & 100gm Parmesan Powder and whisk/blend until smooth.

CABBAGE & SILVERBEET

Cook from fresh only when ready for service.

Prep cabbage / silverbeet into thin slices.

1. Preheat steam oven to 100%.
2. Place cabbage / silverbeet into a steamer tray.
3. Place on rack in oven and steam for 8-12 minutes.
4. Double check the vegetables are cooked and soft.
5. Season with salt & pepper butter/margarine and place into trays & lid.

PUMPKIN / PARSNIP

Peel and portion vegetables to the desired size.

1. Preheat Steam oven to 100%.
2. Place pumpkin / parsnip into a steamer tray.
3. Place on rack in oven and steam for 20-25 minutes.
4. Double check the vegetables are cooked and not over-soft.
5. Cool down using cooling function of oven.
5. Season with salt & pepper butter/margarine and place into trays & lid.
6. Pumpkin - when reheating for service - reheat on 100% steam for 20-25 minutes with lid on.
7. Parsnip - when reheating for service - deep fry until golden.

COURGETTES

NB: Cook from fresh only when ready for service.

Prep courgettes into thin rings / sticks / half rings / diced

1. Preheat Steam oven to 100%.
2. Place courgettes into a tray (no holes).
3. Add drained diced tomatoes, season well and lid.
4. Place on rack in oven and steam for 20-25 minutes.
5. Double check the vegetables are cooked and soft.

POTATOES - WHOLE

1. Preheat Steam oven to 100%.
2. Place potatoes into a steamer tray.

3. Place on rack in oven and steam for 50-60 minutes.
 4. Double check the potatoes are cooked and soft. (check the potatoes are soft, run a knife through them)
 5. Cool down using cooling function of oven.
- NB: ONCE COOKED - IF DRY AND FALLING APART PLEASE MASH DO NOT SERVE.
6. Season with salt & pepper butter/margarine/parsley and place into trays & lid.
 7. When reheating for service - reheat on 100% steam for 20-25 minutes with lid on.

POTATOES - MASHED

NB: DONT MAKE MASH TOO WET WHEN ADDING THE MILK

1. Preheat Steam oven to 100%.
2. Place potatoes into a steamer tray.
3. Place on rack in oven and steam for 50-60 minutes.
4. Double check the vegetables are cooked and soft.
5. While hot, place into the mixing bowl, using a whisk attachment whisk until very smooth and lump free
5. Season with salt & pepper /margarine /milk and place into trays & lid. NB: DONT MAKE TOO WET WHEN ADDING THE MILK
6. When reheating for service - reheat on 100% steam for 20-25 minutes with lid on.

ROASTED VEGETABLES

Steam the vegetables until cooked in the oven on steam trays.

Over soft and cooked press cool down.

Potato / pumpkin / kumara / parsnip.

Drop the cooked & cooled vegetables into a fryer basket and deep fry @ 180 degrees until golden.

Season with salt & pepper.

DEEP FRIED CHIPS

Heat deep fry up to 180 degrees.

Only once heated add the chips.

Once cooked and golden brown

Place in trays and sprinkle a good amount of salt.

Serve immediately.

Cook the next lot of chips

(do not under cook the chips)

PURE FOOD for Lunch and Dinner Service



Notes: Pure Foods Instructions Storage:

Keep the shapes frozen

Use what is needed from the trays and place back in the freezer

Meat / Fish / Chicken is 6 per tray and vegetables are 12 per tray

Produces: 1 serve

Scaled: 1 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
0	0 g		Puree food shape Roast Lamb	
0	0 g		Puree food shape Roast Pork	
0	0 g		Puree food shape Fish Pie	
0	0 g		Puree food shape Beef Bolognese	
0	0 g		Puree food shape Chicken Veloute	
0	0 g		Puree food shape Devilled Beef	
0	0 g		Puree food shape Salmon Fish Cakes	
0	0 g		Puree food Butter Chicken	
0	0 g		Puree food shape Braised Beef	
0	0 g		Puree food shape Hickory Pork	
0	0 g		Puree food shape Slow Cooked Lamb	
0	0 g		Puree food shape Golden Chicken	
0	0 g		Puree Food Shape Braised Cabbage or Yellow Lentil Curry	
0	0 g		Puree Food Shape Cauliflower Gratin or Herbed Beetroot	
0	0 g		Puree food shape Glazed Carrots or Tomato Bake	
0	0 g		Puree food shapes Beans and spinach or Roast veg	
0	0 g		Puree food shap Tandoori Chickpea or Roast Pumpkin	
0	0 g		Puree food shape Broccoli or Minted Peas	
0	0 g		Maggi Instant Potato 4kg 1016699 DNU	

Method:

NEW REQUIREMENTS PLEASE TAKE NOTE.

FOLLOW THE KITCHEN MENU FOR THE PUREE FOOD FOR LUNCH AND DINNER

we are going to be using the Prue Food Shapes for Lunch meal and Dinner meals

Use the Ready shape food from the Pure food company . THIS IS A POLICY FOR THIS MENU PLEASE USE SHAPES

Information and order sheets is on the one drive and menu books

LUNCH MEALS: Puree food is all ready molded into spapes for lunch meals.

The Kitchen does its own starch or potato and sauce to go with the puree.

The puree is one portion of protein (meat) and two portions of vegetables. (and a potato from the Kitchen)

PUREE SHAPE FOOD IS TO BE KEPT FROZEN

TO REHEAT: And Serve the shapes from the prue food Com

Check with the menu WHAT MEAT is needed and remove the food that is needed from the freezer

Place the meat and two other vegetables from the range on a Lip or deep sided plate about an Hour before Serving

Make the instant potato and Scoop the instant mash onto the plate with the shaped food .

Serve with a suitable sauce.

Cover with plastic wrap.

DO NOT WRITE ON THE PLASTIC

Place in steam oven for 20 minutes or until above 75 degrees.

ONCE HEATED REMOVE THE PLASTIC BEFORE PUT IN THE HOT BOX

OR:

Reheat in microwave oven until over 75 degrees. (this will take approximately 5 minutes depending on the microwave oven).

Please make contact below to place your orders:

Emily is the key point of contact for Cibus and Radius .
orders@thepurefoodco.com
0800 178 733

NOTES

LUNCH PUREE FOOD IS TO BE FOOD SHAPES FROM THE PURE FOOD COMPANY
PUREE FOOD ON THE MENU FOR DINNER / NIGHT MEALS

Felafel & Vegetable Stir fry



Ingredients:				Produces:	1 serve
				Scaled:	1 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
0		0 unit	See Method for recipe and ingredients		

Method:

Ingredients:

2-3 Felafels per Serving
Frozen Stir fry Vegetables

1 tbsp soy sauce
1/2 tsp garlic
1/4 tsp ground white pepper
Sour Cream

Fry or Bake the Felafals

Stir fry vegetables with garlic, soy and pepper

Check for Flavour

Serve felafals with vegetables and a dollop of sour cream

(C) Custard Squares with Passionfruit Icing



Allergens: Cereals Containing Gluten, Eggs, Milk, Wheat

Preservation:

Notes:

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
0	0	serve	(C) Apicot Sponge and Cream	Y
15	3	unit	Huntley and Palmers Cream Cracker	
1,500	300	g	Custard Powder 2kg	
8	1.6	l	Milk - 2 Litre Standard	
2,000	400	g	Sugar - White 5 kg	
50	10	ml	Vanilla Essence 2L	
0	0	g	TO MAKE THE ICING	
4	0.8	kg	Icing Sugar Gluten Free - 5 Kg	
250	50	g	Butter - 500gm	
250	50	ml	Passionfruit topping Pulpless 4 litre	

Method:

MUST BE MADE THE DAY BEFORE:

Use about 18 square crackers to line a full size oven tray.

Cut crackers with serrated knife to fit if necessary.

Mix the custard powder with a little water to make smooth paste.

Separately; heat the rest of the milk then add the sugar. Heat in the oven on steam without lids or use a double boiler until its over 90 degrees.

In the oven use a wire whisk stir in the custard powder paste and continue to heat. Keep stirring until it has

boiled and thickened.

Check the custard has thickened. Needs to be very thick

Remove from heat, add the vanilla essence. Pour the custard over the crackers.

Top with the remaining crackers. Leave until cool, refrigerate until cold and set.

ICING:

Combine icing sugar, melted butter with passionfruit pulp and mix until smooth.

Spread over the cooled trays.

Once set and cooled the next day

Cut into squares and serve with Wipped Cream

(C) Sultana and Jam Slice



Allergens: Cereals Containing Gluten, Eggs, Soy Beans, Wheat

Preservation:

Notes: Standard:
Taste the product for flavour, seasoning and texture.
Check that the top of the pastry is cooked.

Food Safety Tips:
Wash your hands before and during the making of this recipe.
When tasting use a jug with hot water and a clean spoon.
Use food-handling gloves when handling food.
Sanitise all work surfaces when finished.
Keep food covered at all times and refrigerate when needed.
Put this product back in the cool room when prepared.

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
14	2.8 kg		Pastry - Sweet Buttercrust 5kg	
1,000	200 g		Jam Raspberry Craigs 2.5Kg	
500	100 g		Cloves Ground 500 gm	
3,000	600 g		Sultanas 3Kg	
400	80 g		Icing Sugar Gluten Free - 5 Kg	

Method:

Lay out trays and grease.

Lay out a double layer of pastry on the tray. and in the tray roll out a little

Spread the jam on the pastry - going right to the edges.

Sprinkle the sultanas and spices on the top.

Place a sheet of pastry on top of the mixture, making sure it goes to the edges.

Press lightly on the pastry.

Make an egg wash (egg and milk whisked together). Brush over the pastry,

Bake in oven on a dry heat at 170 degrees for approximately 20+-25 minutes until cooked.

Check each tray to ensure the top/bottom is cooked.

Once cooled the next day

Cut into

5 across and 15 down and top with icing sugar.

(C) Sandwiches Mixed Tray



Allergens: Cereals Containing Gluten, Eggs, Fish, Milk, Wheat

Preservation:

Notes: Standard:
 The filling should be thick and spread to the edges of the bread.
 Use a carving knife or electric knife to cut the sandwich.
 Do not push the knife when cutting

Food Safety Tips:
 Wash your hands before and during and the preparation of this recipe.
 Use food-handling gloves when in contact with food.
 Sanitise all work surfaces when finished.
 Keep food covered at all times and under refrigeration.

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
400	80 unit		Sandwiches Beetroot	Y
400	80 serve		Cheese and Carrot Sandwiches	Y
400	80 serve		Egg Mayo for Hillside road in place of Curried eggs for the salad	Y
400	80 serve		Sandwiches Ham	Y
400	80 serve		Sandwiches Salmon	Y
400	80 serve		Tomato Sandwiches	Y
200	40 serve		Roast Beef Sliced 1Kg	

Method:

Butter the brown and white sandwich sliced bread.

Make as whole sandwich and make as a stack and once made we will cut into 4 triangles with crust on.

To Make:

Ham sandwiches:
 Ham and Seeded mustard.

Carrot and cheese:
 Peel and grate the carrot or use ready grated carrot 50% cheese to 50% carrot
 Mix with cheese, salt, pepper and mayonnaise.

Egg:

Crack the eggs into tray and place in oven on steam until egg is almost cooked (about 8 minutes).
Allow to cool and mash with potato masher.
Add a little curry and mayonnaise.
Salt and Pepper.

Beetroot: Or Roast Beef
Drain the beetroot.
Lay out on the bread, sprinkle with salt and pepper.

If Beetroot is not liked us roast beef

Sliced roast Beef and corn relish or tomato Relish

Tomato:
Slice the tomato very thin / useing the meat slicer if you have one
Place on bread, sprinkle with salt and pepper.

Fish/Salmon:
Drain well.
Break up with a fork, add salt and pepper and mayonnaise.

Cover the trays and keep chilled until service.

SBS Cake or Slice



Allergens: Cereals Containing Gluten, Milk

Ingredients:				Produces:	10 serve
				Scaled:	10 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
10	10	ea	Slice or cake being used for afternoon tea		
200	200	ml	Cream 2 litres		
1	1	unit	Yoghurt - Natural Sweetened 1kg		
1,000	1,000	g	Custard Ready made Foster Clarks 1050895		

Method:

Blend the cake, fudge or slice with cream or custard.

Use a scoop and place a scoop in a white ramekin.

Top with custard or yoghurt on top.

Puree Cake, Fudge or Slice



Allergens: Milk

Preservation:

Notes:

Ingredients:				Produces:	10 serve
				Scaled:	10 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
1,000	1,000	g	Slice or cake being used for afternoon tea		
20	20	ml	Cream 2 litres		

Method:

Blend the cake, fudge or slice cream or custard.

Use a scoop and place a scoop in a white ramekin. Top with cream, custard or yoghurt on top.

(C) Soup Carrot and Ginger



Allergens: Milk, Soy Beans

Preservation:

Notes: Standard:
Should be rich red in colour and a real tomato taste. If not use more tomato paste. Taste.
Should not be burnt.
Soup should not be pureed.

Food Safety Tips:
When tasting use a jug with hot water and a clean spoon.
Use food-handling gloves when in contact with food.
Sanitise all work surfaces when finished.
Keep food covered at all times and refrigerate when needed.

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
60	12 l		Water	
10	2 kg		Veg - Carrots Fresh Kg	
50	10 g		Spice - Ginger Ground 500 gm	
4,000	800 g		Veg - Onions Fresh 20kg Bag	
1,500	300 g		Tomato Paste 2.2kg	
4,000	800 g		Tomatoes Diced 2.5kg	
2,000	400 g		Soup - MAGGI Tomato 2kg	
500	100 g		Chicken Stock BOOSTER MAGGI 8 kg	

Method:

Fill a pot with water and heat.

Add the tomato paste, tinned tomato and diced onions and carrot .

Heat until boiling, turn down and simmer for 2-3 hours until carrots are tender.

Puree then bring back to boil

Add some water to the soup mix and make into a smooth paste. Add to the pot.

Cook until soup thickens, stirring so it does not stick.

Check the seasoning and add chicken stock if needed. Add the Ginger.

Taste, recheck seasoning. Bring back to 80 degrees.

Serve in Jugs ready for cups or soup dish

(C) Asparagus and Bacon Quiche with Tomato Relish



Allergens: Cereals Containing Gluten, Eggs, Milk, Soy Beans, Wheat

Preservation:

Notes: Standard:
Do not overcook.
Should be firm.
Season with salt and pepper.

Food Safety Tips:
Wash your hands before and during the preparation of this recipe.
When tasting use a jug with hot water and a clean spoon.
Use the correct coloured chopping board.
Use food-handling gloves when handling food.
Sanitise all the work surfaces when finished.
Keep food covered at all times and refrigerate when needed.

Produces: 300 serve
Scaled: 60 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
10	2 kg		Pastry - Savoury 5kg	
100	20 g		Iodised Salt 2kg	
100	20 g		Spice - White Pepper Ground 500gm	
2,000	400 g		Onions - Red	
4,000	800 g		Veg - Onions Fresh 20kg Bag	
4,000	800 g		Cheese - Mild Grated 5kg	

(C) Asparagus and Bacon Quiche with Tomato Relish

20	4 g	Herbs - Mixed 500gm
15	3 l	Eggs grade 6 - 180pk (6 tray)
15	3 l	Milk - 2 Litre Standard
4,000	800 g	Asparagus Frozen 1kg
7	1.4 kg	Bacon Diced 1 kg
4	0.8 kg	Gilmours Relish Tomato 2kg -

Method:

Defrost the asparagus or place in steam trays and cook until thawed and soft.

Check they are soft

Drain well and cool under water .

Pre heat the oven 190C on dry heat

Grease the trays and lay out the pastry in long baking trays. Use the Black metal trays if you have them

Chop the asparagus into short lengths, place with the sliced red onions, and the diced bacon.

Mix the egg and milk together. Season with salt and pepper.

Add most of the cheese but save a little for the top.

Cover the pastry with the egg mix.

Sprinkle the cheese and some herbs over egg mix.

Bake in a dry oven at 180 - 190 needs to be heat oven to cook the bottom

Check the top and donot over cook 10 to 15 mins

Serve: Cut into 4 x 12 for large slice or 4 x 15 for small and place a dolop of relish on the side.

(C) Club Sandwiches (C,O,T,L) for Option B



Allergens: Cereals Containing Gluten, Eggs, Milk, Wheat

Preservation:

Notes:

Produces: 30 serve

Scaled: 30 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
2	2 unit		Bread - Wheat F/F Sandwich	
3	3 unit		Bread - White F/F Sandwich	
2	2 ea		Veg - Lettuce	
10	10 ea		Veg - Tomatoes Fresh	
1.5	1.5 kg		Cheese - Mild Grated 5kg	
500	500 g		Onions - Diced kg	
5	5 g		Herb - Parsley dried 500gm	
100	100 ml		Gilmours Mayonnaise 5ltr -	

Method:

Butter the bread.

For clubs we cut into two, cutting off the crust. (or can leave crust on two sides)

Mix the grated carrot with cheese and mayo.

Place cheese mix on the bottom slice of bread.

Spread thickly.

Place the sliced tomato and season with salt and pepper.

Place a slice of buttered brown bread butter side down on top.

Spread the mayo on the top side of the brown bread.

Place the lettuce on top.

Place a slice white bread on top.

Cut the crusts off and cut in half.

Serve on a plate.

(C) Ambrosia Mousse



Allergens: Cereals Containing Gluten, Milk

Preservation:

Notes: Standard:
Mixture is thick.
Fruit is not frozen.

Food Safety Tips:
Wash your hands before and during the making of this recipe.
When tasting use a jug with hot water and a clean spoon each time when testing.
Use food-handling gloves when handling food.
Sanitise all work surfaces when finished.
Keep food covered at all times and refrigerate when needed.
Put this product back in the cool room when prepared.

Produces: 300 serve
Scaled: 90 serve

Ingredients:

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
6,000	1,800 g		Fruit - Boysenberries 1kg	
5,000	1,500 g		Mousse - Mixed Berry 1.9kg	
9	2.7 l		Water	
6,000	1,800 g		Marshmallows Pink & White Mix 1kg	

Method:

THE DAY BEFORE:

Place iced water (4 degrees) in a bowl and add correct amount of mousse mix into mixer.

Use a balloon whisk and mix on medium speed for 1 minute, or until mixture is fully combined. Scrape the sides.

Resume mixing on high speed for until the mousse has doubled in size.

Add the marshmallows and berries and mix in slowly (do not over mix).

Pour into trays and allow to set.

(C) Fruit Salad and Cream for Dinner



Allergens: Milk

Preservation:

Notes: Standard:
Fruit not too chunky.

Food Safety Tips:
Wash your hands before and during preparation of this recipe.
Sanitise all work surfaces when finished.
Keep food covered at all times and refrigerate when needed.
Put this product back in the cool room when prepared.

Ingredients:				Produces:	300 serve
				Scaled:	60 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
8	1.6	unit	Fruit - 4 Fruit Salad 3kg		
20	4	kg	Fruit - Bananas kg		
1	0.2	unit	Cream 2 litres		

Method:

Open the tins of fruit, slightly drain. Place fruit into the white ramekins.

Peel and slice the fresh fruit (use other fresh fruit that maybe available) coating them with lemon juice to stop the fruit going brown.

Place fruit into the white ramekins.

Swirl whipped cream on top using a piping bag.

Puree: Cheese and Egg Slice with Cheese Sauce**Allergens:** Cereals Containing Gluten, Eggs, Milk, Wheat**Produces:** 20 serve**Scaled:** 10 serve**Ingredients:**

Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
1	0.5 kg		Eggs - Whole Pulp 10 kg or use fresh Eggs	
1	0.5 l		Milk - 2 Litre Standard	
5	2.5 g		Herb - Parsley dried 500gm	
5	2.5 g		Iodised Salt 2kg	
1	0.5 kg		Cheese - Mild Grated 5kg	
100	50 kg		Flour - Bakers 20 kg	
100	50 g		Butter - 500gm	

Method:

Use whole eggs or egg pulp.

Mix in egg, cheese, salt and pepper.

Pour into oven trays to cook.

Cover the trays.

Steam the egg mix in the ovens on 70 degrees for half an hour, increase the temperature to 80 degrees and keep an eye on the mix.

The egg should be set like an egg custard.

WHITE SAUCE:

Melt the butter, add the flour and whisk in the milk.

Add the curry powder and salt and pepper.

Heat when ready for service.

To serve: Cut into a square slice pour some sauce over 1/2 the slice.