


Production Spec For:		TEAM #: 2 (Cold)		
Aji Amarillo Causa		Dion Chang (Jollibee)	Charlotte Zuber (Burger King)	Eduardo Rodriguez (CIA Student)
		Lori Primavera (Smoothie King)		Julia Higgins (Ventura Foods)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Aji Amarillo Puree de Papas (Sub Recipe)	2320.00	g		
Avocado Mash (Sub Recipe)	1600.00	g		
Calabaza Amarilla (Sub Recipe)	1600.00	g		
Heirloom Pico de Gallo (Sub Recipe)	2200.00	g		
Aji Amarillo Aioli (Sub Recipe)	500	g		
Micro Cilantro	25	g		
Cassava Chips (Sub Recipe)	120.00	EA		
Method of execution		Yield Amount:		40 EA
1) In an individual tasting dish, pipe about 58 grams of potato puree on the bottom. 2) Layer about 40 grams of avocado on top of potato. 3) Spoon about 40 grams of sauteed squash. 4) Spoon about 55 grams of pico de gallo 5) Drizzle with Aji Amarillo Aioli 6) Garnish with a pinch of micro cilantro and 3ea Cassava Chips		Yield Measure:		
		Shelf Life (in days):		
		Tools & Supplies:		
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:		TEAM #: 2 (Cold)			
Aji Amarillo Causa		Aji Amarillo Pure de Papas (Sub Recipe)	Dion Chang (Jollibee) Lori Primavera (Smoothie King)	Charlotte Zuber (Burger King)	Eduardo Rodriguez (CIA Student) Julia Higgins (Ventura Foods)
		Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)	
Yukon Gold Potato		2400	g		
Aji Amarillo Paste		150	g		
Lime Juice		100	g		
Sour Cream		250	g		
Olive Oil		150	g		
Black Pepper		8	g		
Salt		~40	g		
Method of execution			Yield Amount:		~5 lbs
1) Peel potatoes and add to a med/large stock pot and cover with hot water. 2) Bring to a boil, and continue boiling for 25-35 mins, or until very tender. Strain. 3) Once cool enough, push boiled potatoes thru a ricer to ensure smooth texture. 4) Mix with remaining ingredients. Adjust salt as needed. 5) Place potato mixture into piping bags and hold cold for service.			Yield Measure:		
			Shelf Life (in days):		
			Tools & Supplies:		
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!

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Production Spec For:		TEAM #: 2 (Cold)		
Aji Amarillo Causa		Avocado Mash (Sub Recipe)	Dion Chang (Jollibee) Lori Primavera (Smoothie King)	Eduardo Rodriguez (CIA Student) Julia Higgins (Ventura Foods) Charlotte Zuber (Burger King)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Fresh Avocado, diced	1600	g		
Lime Juice	100	g		
Salt	30	g		
<u>Method of execution</u>			Yield Amount:	1600 g
1) Mash avocado with lime juice and salt. Adjust salt as needed. Hold cold and covered for service.			Yield Measure:	
			Shelf Life (in days):	
			<u>Tools & Supplies:</u>	
<u>Photo:</u>			<u>Vehicle:</u>	
<u>Allergens:</u> <u>Plating instructions:</u> <u>Menu Description (Clients Eyes):</u>				
<u>Food Safety Notes:</u>			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	
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Aji Amarillo Causa		Calabaza Amarilla (Sub Recipe)	Dion Chang (Jollibee) Lori Primavera (Smoothie King)	Charlotte Zuber (Burger King) Eduardo Rodriguez (CIA Student) Julia Higgins (Ventura Foods)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Yellow Squash, small dice	1600	g		
Olive Oil	20	g		
Salt	16	g		
Pepper	8	g		
Granulated Garlic	8	g		
Cumin	8	g		
Method of execution			Yield Amount:	1600 g
1) In a large saute pan, heat olive oil. 2) Sautee yellow squash on medium-high heat. 3) After 2-3 minutes, add seasoning. 4) Continue to sautee another 5-8 minutes, or until golden brown on all sides. Adjust salt as needed. 5) Hold cold for service.			Yield Measure:	
			Shelf Life (in days):	
			Tools & Supplies:	
			Vehicle:	
Photo:				
				
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	
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Production Spec For:	TEAM #: 2 (Cold)
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Aji Amarillo Causa	Heirloom Pico de Gallo (Sub Recipe)	Dion Chang (Jollibee) Lori Primavera (Smoothie King)	Charlotte Zuber (Burger King)	Eduardo Rodriguez (CIA Student) Julia Higgins (Ventura Foods)
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Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Heirloom Tomato, small dice	1600	g		
Jalapeno, seeded, small dice	200	g		
Red Onion, small dice	500	g		
Cilantro, finely chopped	80	g		
Fresh Garlic, finely minced	50	g		
Lime Juice	40	g		
Salt	20	g		
Black Pepper	8	g		

<u>Method of execution</u>	Yield Amount:	2200 g
1) Mix all ingredients together in a large mixing bowl. Adjust salt as needed. 2) Hold cold for service.	Yield Measure:	
	Shelf Life (in days):	
	<u>Tools & Supplies:</u>	


Photo:



Allergens:
Plating instructions:
Menu Description (Clients Eyes):


<u>Food Safety Notes:</u>	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	
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* 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!

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Aji Amarillo Causa		Aji Amarillo Aioli (Sub Recipe)	Dion Chang (Jollibee) Lori Primavera (Smoothie King)	Charlotte Zuber (Burger King)	Eduardo Rodriguez (CIA Student) Julia Higgins (Ventura Foods)	
		Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Wilsey All Purpose Mayonnaise		900	g			
Aji Amarillo Paste		120	g			
Fresh Garlic, microplaned		75	g			
Sriracha		20	g			
Lime Juice		60	g			
Salt		20	g			
<u>Method of execution</u> 1) Whisk together all ingredients thoroughly. Adjust salt as needed. 2) Hold cold for service.				Yield Amount:	1000 g	
				Yield Measure:		
				Shelf Life (in days):		
				<u>Tools & Supplies:</u>		
<u>Photo:</u> 						
		<u>Vehicle:</u>				
<u>Allergens:</u> <u>Plating instructions:</u> <u>Menu Description (Clients Eyes):</u>						
<u>Food Safety Notes:</u>		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!	

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Aji Amarillo Causa		Cassava Chips (Sub Recipe)	Dion Chang (Jollibee) Lori Primavera (Smoothie King)	Eduardo Rodriguez (CIA Student) Julia Higgins (Ventura Foods) Charlotte Zuber (Burger King)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Cassava Root, peeled, 1/8" sliced	1200	g		
Oil, for frying	as needed			
Salt	~20	g		
Method of execution			Yield Amount:	200 EA
1) Peel and slice cassava root on a mandolin to 1/8" thickness. 2) In a 350-375F Fryer, fry cassava root rounds for 2-5 minutes until crispy. 3) Strain from fryer and sprinkle with salt. 4) Hold room temperature for service.			Yield Measure:	
			Shelf Life (in days):	
			Tools & Supplies:	
			Vehicle:	
Photo:				
				
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	
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