




Production Spec For:		TEAM #: 4 (Hot)		
Aleppo Pepper Crusted Lamb Mezze		Doug Keane (Cyrus)	Fernanda Murcio (Pizza Hut)	Olivia Monrroy (CIA Student) Steve Logan (Ventura Foods)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
*Crostini Rounds, 1/4" thick. 1-1/4" diameter.	40 slices	N/A		
Toasted Cumin Baba Ganoush	1 quart	850 grams		
Aleppo Pepper Rubbed Lamb Shoulder, Cooked, Sliced, 1/16" thick	60 oz.	1,680 grams		
Cilantro-Mint Labneh	24 oz.	680 grams		
Green Onions, thinly sliced	12 oz.	335 grams		
Aleppo Pepper, Dry, Coarse Grind	4 oz.	112 grams		
*Brush lightly with extra virgin olive oil. Toast @ 400 F. until lightly browned and pliable.				
Method of execution			Yield Amount:	40 portions
Build on lined sheet pans before placing on service vehicle:			Yield Measure:	
<ol style="list-style-type: none"> Spread 3/4 oz of baba ganoush on top of crostini. Top crostini with 1-1/2 oz. of sliced lamb. Squeeze bottle 1/2 oz of labneh on top of lamb. Garnish top with sliced green onions and generous shake of Aleppo pepper. Squeeze bottle a small dot of labneh in the center of the serving vessel to glue the finished build. Place the finished build on top. Serve. 			Shelf Life (in days):	2 days
			Tools & Supplies:	
			Meat slicer Serrated knife Chef knife Squeeze bottle Small spatula Dessert spoon Oil brush Shaker Can (medium/large perforated lid)	
			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 #: 4 (Hot)		
Aleppo Pepper Rubbed Lamb Shoulder		Doug Keane (Cyrus)	Fernanda Murcio (Pizza Hut)	Olivia Monrroy (CIA Student) Steve Logan (Ventura Foods)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Lamb Shoulder, Boneless, Domestic, lightly trimmed	5#	2270 grams		
Kosher Salt	3 Tablespoons	25 grams		
Aleppo Pepper, Dry, Coarse Grind	6 oz.	168 grams		
Garlic Cloves, Peeled	10 each	N/A		
Method of execution		Yield Amount:		40 portions
Fill the cambro 3/4 full with hot water. Set the circulating cooker to 144.5 F.		Yield Measure:		
<ol style="list-style-type: none"> Cut shoulder into 2 even pieces, lengthwise- about 2.5# each. Season both pieces evenly with Salt & Aleppo Pepper, rubbing into the meat. Tie each piece of lamb into a log with kitchen twine. Place each tied up piece of lamb in its own vacuum bag. Place 5 garlic cloves in each bag on top of the lamb. Vacuum seal each bag. Place both bags into the cambro. Sous Vide for 24 hours. Remove lamb from bags. Char briefly on a hot grill to develop color. Let rest for 10 minutes & remove twine before slicing. 		Shelf Life (in days):		2 days
Photo:		Tools & Supplies:		
		Circulating Cooker (Sous Vide) Large Cambro Foil Chef Knife Kitchen Twine Vacuum Bags Vacuum Sealer		
Allergens:		Vehicle:		
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 #: 4 (Hot)		
Toasted Cumin Baba Ganoush		Doug Keane (Cyrus)	Fernanda Murcio (Pizza Hut)	Olivia Monrroy (CIA Student) Steve Logan (Ventura Foods)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Eggplant, Italian, Whole	6 each	2725 grams		
Extra Virgin Olive Oil	6 Tablespoons	90 grams		
Kosher Salt	2 Tablespoons	30 grams		
Extra Virgin Olive Oil		40 grams		
Cumin, Ground		25 grams		
Tahini		150 grams		
Balsamic Vinegar		20 grams		
Sherry Vinegar		30 grams		
Lemon Juice, Fresh		25 grams		
Extra Virgin Olive Oil		125 grams		
Garlic, Fresh, Microplaned		40 grams		
Kosher Salt		To Taste		
Method of execution		Yield Amount:		40 portions
1. Cut eggplants in 1/2, lengthwise. Season evenly with first amount of EVOO & salt. Char both sides on a hot grill until color develops and skin blisters. Place on a sheet pan, skin side down. Roast in a 425 F conventional oven for 20 minutes or until tender.		Yield Measure:		
2. Let eggplants cool. Scoop out the flesh and drain the excess water for 10 minutes. Puree until smooth in a food processor.		Shelf Life (in days):		2 days
3. Heat the second amount of EVOO in a small saute pan until just starting to sizzle. Remove from heat. Add cumin, stir quickly, set aside.		Tools & Supplies:		
4. Add eggplant puree to a saucepan & reduce until very thick. Transfer back to food processor.		Food processor		
5. Add remaining ingredients and pulse until smooth.		Spatula		
6. Place in a container with lid. Refrigerate.		Chef Knife		
		Saute pan		
		Full size sheet pan		
		Microplane		
		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!


Photo:



Ingredients for each component of the dish

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Production Spec For:		TEAM #: 4 (Hot)		
Cilantro Mint Labneh		Doug Keane (Cyrus)	Fernanda Murcio (Pizza Hut)	Olivia Monrroy (CIA Student) Steve Logan (Ventura Foods)
Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Labneh, Drained Overnight		1360 grams		
Sugar		30 grams		
Kosher Salt		15 grams		
Red Wine Vinegar, 6% Acidity		20 grams		
Mint, Fresh, Finely Chopped		65 grams		
Cilantro, Fresh, Finely Chopped		50 grams		
Method of execution		Yield Amount: 40 portions		
<ol style="list-style-type: none"> 1. Wrap labneh in cheesecloth. Place in a strainer. Place a weight on top. Let drain overnight. 2. Add labneh to a mixing bowl. 3. Add remaining ingredients and fold with a spatula until well blended. 4. Place in a container with lid, refrigerate. 		Yield Measure:		
		Shelf Life (in days): 2 days		
		Tools & Supplies:		
		Cheese Cloth Strainer Weight Mixing bowl. Chef Knife		
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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