




Production Spec For:		TEAM #: 4 (Cold)			
<b>Artichoke, Jamon, Manchego &amp; Piquillo Pepper</b>		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)		
Artichoke Hearts, canned or aseptic packed, drained, quartered, trimmed in 1-1/2" pieces, stem intact		40 each (about 1.5 oz each)	1680 grams		
Piquillo Pepper & Castelvetrano Olive Ragout		1-1/2 pints	600 grams		
*Jamón Serrano, thin julienne, 1" length, fried		120 pieces	250 grams		
Manchego Cheese, Microplaned			125 grams		
Chives, thinly sliced			40 grams		
*Slice on a meat slicer at 0.5 setting. Cut into 1" long julienne. Shallow fry at 350 F in Canola oil until browned & crispy- about 3 minutes, stirring frequently. Drain on paper towels.					
<p align="center"><b><u>Method of execution</u></b></p> <p>1. Place 1 piece of artichoke heart in serving vessel.  2. Top with 1 oz. of Ragout (with liquid).  3. Top Ragout with 3 pieces of Jamón Serrano.  4. Microplane Manchego cheese on top.  5. Garnish with sliced chives.</p>		<b>Yield Amount:</b>		<b>40 portions</b>	
		<b>Yield Measure:</b>			
		<b>Shelf Life (in days):</b>		<b>2 days</b>	
		<b><u>Tools &amp; Supplies:</u></b>			
		Meat slicer Chef knife 2 x Dessert spoons for portioning Ragout Microplane			
<p align="center"><b><u>Photo:</u></b></p> 		<b><u>Vehicle:</u></b>			
					
<b><u>Allergens:</u></b> <b><u>Plating instructions:</u></b> <b><u>Menu Description (Clients Eyes):</u></b>					
<b><u>Food Safety Notes:</u></b>		<b>Recipe Cost</b>	<b>\$0.00</b>		
* Wash hands before food preparation and when changing tasks.		<b>Yield</b>			
* Wear gloves or use suitable utensils when handling ready to eat foods.		<b>Portion Cost</b>	<b>#DIV/0!</b>		
* Hold cold foods at 40°F or less.		<b>Q-Factor</b>			
* Hold hot foods at 140°F or more.		<b>Total Cost</b>	<b>#DIV/0!</b>		
* Record temperatures of potentially hazardous foods at least three times daily.		<b>Menu Price</b>			
* Rinse all produce and immerse in a produce wash in a sanitized prep sink.		<b>Food Cost %</b>	<b>#DIV/0!</b>		

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

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<b>Piquillo Pepper &amp; Castelvetrano Olive Ragout</b>		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)		
Red Onion, minced	This recipe will cover about 100 portions	400 grams		
Garlic, fresh, chopped		40 grams		
Extra Virgin Olive Oil		140 grams		
Piquillo Peppers, Roasted, finely diced		650 grams		
Cherry Tomatoes, finely diced		375 grams		
Castelvetrano Olive, finely diced		200 grams		
Capers, chopped		165 grams		
Aleppo Pepper, Dry, Coarse Grind		0.5 grams		
Saffron Threads		0.1 grams		
Sherry Vinegar		125 grams		
Balsamic Vinegar		125 grams		
Kosher Salt		To Taste		
<b><u>Method of execution</u></b>		<b>Yield Amount: 40 portions</b>		
1. Sweat onions & garlic in EVOO until completely soft. Use a low/moderate flame so as not to develop color.		<b>Yield Measure:</b>		
2. Add peppers, tomatoes, olives, capers, pepper, and saffron. Reduce on medium heat until liquid is nearly gone.		<b>Shelf Life (in days): 2 days</b>		
3. Add vinegars. Stir to incorporate evenly.		<b><u>Tools &amp; Supplies:</u></b>		
4. Salt to taste.		Sautoir Pan		
5. Chill. Place in a container, cover, and refrigerate overnight until needed for service.		Chef Knife		
<b><u>Photo:</u></b>		Stainless steel spoon		
		<b><u>Vehicle:</u></b>		
<b><u>Allergens:</u></b>				
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