

Production Spec For:	TEAM #: 3 (cold dish)
-----------------------------	------------------------------

Crab & Paneer Bihon	Main Build Sheet	Kevin Ripley (Maggiano's)	Joy Cruz (Jollibee)	Cole Smith (CIA Student) Teresa Oncel (Ventura Foods)
--------------------------------	-------------------------	------------------------------	------------------------	--

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Vermicelli noodles, quickly blanched in hot water. Set aside	500	g		
Tamarind lime vinaigrette	2	cups		
Mango, julienned	30	g		
Chile paneer (see sub-recipe)	370	g		
Green beans, bias cut	100	g		
Crab meat	4	g		
Tamarind chutney (see sub-recipe)	drizzle on top	as needed		
Okra, sliced and fried (as garnish)	40	each		

<p align="center"><u>Method of execution</u></p> <p>1. Combine rice noodles, paneer, mango, green beans and tamarind vin. 2. Toss well and marinate for up to 4 hours. 3. Plate noodles on black spoon and top with crab and drizzle with tamarind chutney and garnish with crushed okra</p>	Yield Amount:	40 portions
	Yield Measure:	
	Shelf Life (in days):	




Tools & Supplies:

Vehicle:


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	
* 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 #: 3 (cold dish)			
Crab & Paneer Bihon		Tamarind Lime Vin. (sub-recipe)	Kevin Ripley (Maggiano's)	Joy Cruz (Jollibee)	Cole Smith (CIA Student) Teresa Oncel (Ventura Foods)
Ingredients		Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Tamarind puree		60	g		
Maple syrup		25	g		
Rice vinegar		10	g		
Fish sauce		20	g		
Olive oil		80	g		
Lime juice		25	g		
Salt		5	g		
Method of execution			Yield Amount:	1 cup	
1. Combine all ingredients and refrigerate until ready to use.			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		
* 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 #: 3 (cold dish)			
Crab & Paneer Bihon		Chile Paneer (sub-recipe)	Kevin Ripley (Maggiano's)	Joy Cruz (Jollibee)	Cole Smith (CIA Student) Teresa Oncel (Ventura Foods)
Ingredients		Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Cayenne pepper		7	g		
Paprika		15	g		
Cumin		3.5	g		
Garlic, minced		30	g		
Lime juice		30	g		
Olive oil		10	g		
Salt		5	g		
Honey		7	g		
Paneer, diced small		1150	g		
Method of execution			Yield Amount:	1 cup	
1. Mix all ingredients (except paneer) to form a paste.			Yield Measure:		
2. Toss with small dice paneer.			Shelf Life (in days):		
3. Pan sear paneer coated in paste to get a crust. Cool and set aside until ready to use.			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 #: 3 (cold dish)
-----------------------------	------------------------------

Crab & Paneer Bihon	Tamarind Chutney (sub-recipe)	Kevin Ripley (Maggiano's)	Joy Cruz (Jollibee)	Cole Smith (CIA Student) Teresa Oncel (Ventura Foods)
--------------------------------	--------------------------------------	---------------------------	---------------------	--

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Canola oil	15	g		
Cumin seed	10	g		
Corriander seed	5	g		
Mustard seed	5	g		
Garam masala	10	g		
Water	470	g		
Sugar	199	g		
Tamarind paste	80	g		
Ginger, grated	8.00	g		

<p align="center"><u>Method of execution</u></p> <p>1. Saute first 5 ingredient over medium heat to bloom the spice. 2. Add rest of the ingredients and bring to a boil. 3. Reduce to simmer until the sauce coats the back of the spoon and color has deepen.</p>	Yield Amount:	1 cup
	Yield Measure:	
	Shelf Life (in days):	
	<u>Tools & Supplies:</u>	



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

<u>Vehicle:</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!

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