

Production Spec For:	TEAM #: 2 (Hot)
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Jerked Pork Belly Tostone	Jerked Pork Belly Tostone	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)		
Double Fried Tostone (Sub Recipe)	40	EA		
Grilled Jerk Pork Belly Slices (Sub Recipe), 2"x1" sliced	2280	g		
Pineapple Tamarind Slaw (Sub Recipe)	540	g		
Aji Verde Sauce (Sub Recipe)	250	g		
Micro Cilantro	40	pinch		

<u>Method of execution</u>	Yield Amount:	40 portions
<p>1) Spread double fried tostones out on a sheet tray. On each tostone, spoon about 1 Tbl (~13g) of Pineapple Tamarind Slaw.</p> <p>2) For service, reheat pork belly slices for approximately 10 mins in 350F oven. Place sliced pork belly over slaw. Drizzle with Aji Verde.</p> <p>3) Finish with pinch of micro cilantro garnish.</p> <p>4) Transfer to individual tasting dish and serve.</p>	Yield Measure:	
	Shelf Life (in days):	
	<u>Tools & Supplies:</u>	




to:

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

Production Spec For:		TEAM #: 2 (Hot)		
Jerked Pork Belly Tostone		Tostones (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)	
Plantains		3	EA	
Water		1890	g	
Salt		36	g	
Oil, for deep frying		as needed	as needed	
Method of execution				Yield Amount: ~40-50 EA
1) Stir together water and salt. 2) Slice plantains into one inch thick slices and let sit in salt water for 30 minutes. 3) Heat deep fryer to 325F 4) Strain plantains and pat dry well with paper towel. 5) Deep fry for 4-5 minutes, until tender but not browned. 6) Raise oil temperature to 350F 7) Smash plantain slices to 1/4" thick rounds. Fry again until deeply golden brown and crispy.				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

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Production Spec For:		TEAM #: 2 (Hot)		
Jerked Pork Belly Tostone		Belly (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)	
Pork Belly, fat trimmed		3629	g	
Sauce Craft Caribbean Jerk Sauce		1320	g	
Allspice		60	g	
Nutmeg		8	g	
Cinnamon		8	g	
Clove		8	g	
Green Onion, rough chop		400	g	
Fresh Ginger, rough chop		200	g	
Fesh Garlic, rough chop		100	g	
Water		as needed		
Method of execution		Yield Amount: ~40-60 slices		
<p>1) Blend Sauce Craft Caribbean Jerk Sauce, spices, green onion, garlic and clove together to make a marinade. Add water in 50 gram increments, if needed to improve viscosity for marinating.</p> <p>2) Cut pork belly into 3-4 manageable slabs. Portion pork belly slabs and marinade evenly into vacuum seal bags.</p> <p>3) Place bags into water with a sous vide, set to 170F and let cook for 12 hours. Remove and place in ice bath for at least in an hour. Let cool thoroughly.</p> <p>4) Once cooled, cut open bags. Remove pork belly and reserve remaining marinade. Grill pork belly in whole slabs on both sides, achieving deep grill marks- approximately 5 minutes each side.</p> <p>5) Slice pork belly into 2oz (56g) portions, approximately 2"x1" slices. Arrange slices on sheet tray and baste with leftover marinade.</p> <p>6) Reheat in 350F oven for 10 minutes ahead of plating.</p>		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!	

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Production Spec For:	TEAM #: 2 (Hot)			
Official Name of the dish to appear on event menu & Chef's name	Aji Verde (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)		
Cilantro, finely chopped	100	g		
Dill, finely chopped	24	g		
Fresh Garlic, finely chopped	100	g		
Greek Yogurt, whole fat	1000	g		
Lime Juice	60	g		
S&P	as needed			
Method of execution		Yield Amount:		1 Qt
1) Combine all ingredients in blender, or use beurre stick to emulsify completely. 2) Adjust salt as needed.		Yield Measure:		
		Shelf Life (in days):		
		Tools & Supplies:		
Photo:		Vehicle:		
Allergens: Plating instructions: Menu Description (Clients Eyes):		Recipe Cost		\$0.00
		Yield		
Food Safety Notes: * Wash hands before food preparation and when changing tasks. * Wear gloves or use suitable utensils when handling ready to eat foods. * Hold cold foods at 40°F or less. * Hold hot foods at 140°F or more. * Record temperatures of potentially hazardous foods at least three times daily. * Rinse all produce and immerse in a produce wash in a sanitized prep sink.		Portion Cost		#DIV/0!
		Q-Factor		
		Total Cost		#DIV/0!
		Menu Price		
		Food Cost %		#DIV/0!

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