

# Production Spec For:

**TEAM #: 1**

## Sweet Corn Poblano Panna Cotta

Athony Amoroso and Christy Skylis Brian Campbell and Shamar McDaniel

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Granny Smith Apple, brunoise	109	grams		
Fuji Apple, brunoise	55	grams		
Jicama, brunoise	68	grams		
Grilled Pineapple, brunoise	105	grams		
Pickled Red Onion, brunoise	26	grams		
Cilantro, chopped	32	grams		
Serrano Peppers, minced	82	grams		
Lime Juice	32	grams		
Salt	To Taste	To Taste		

### Method of execution

- Trim pineapple and cut into quarters and remove core. Brush lightly with oil and grill (char) pineapple, cool and cut into brunoise.
- Peel jicama and cut into brunoise
- Peel apples and cut into brunoise.
- Pickled red onion cut into brunoise.
- Wash cilantro and pull leaves and chopped.
- Wash serranos, cut in half and deseed. Finely mince serranos.
- Wash lime and cut in half and place in a juice extractor and squeeze juice.
- Mix above ingredients together in a mixing bowl and mix thoroughly. Mix at least 1 hour before service and refrigerate until assembly of dish.

**Yield Amount: 40 portions**

**Yield Measure:**

**Shelf Life (in days):**

### Tools & Supplies:

### Vehicle:



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

### 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.

**Recipe Cost**

**\$0.00**

**Yield**

**Portion Cost**

**#DIV/0!**

**Q-Factor**

**Total Cost**

**#DIV/0!**

**Menu Price**

**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 #: 1**

**Plating of Sweet Corn Panna Cotta**

Athony Amoroso and Christy Skylis Brian Campbell and Shamar McDaniel

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Spoon	1 each			
Sweet Corn Panna Cotta	1 round			
Fresh Fruit Salsa	0.50	Tablespoon		
Pricky Pear Caviar	0.50	Tablespoon		

**Method of execution**

1. Unmold Sweet Corn Panna Cotta and place in spoon.
2. Top Sweet Corn Panna Cotta with Fresh Fruit Salsa and the Pricky Pear Caviar.

**Yield Amount: 1 each**

**Yield Measure:**

**Shelf Life (in days):**

**Tools & Supplies:**

**Photo:**



**Vehicle:**

**Allergens:**

**Plating instructions:**

**Menu Description (Clients Eyes):**

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Recipe Cost	\$0.00
Yield	
Portion Cost	#DIV/0!
Q-Factor	
Total Cost	#DIV/0!
Menu Price	
Food Cost %	#DIV/0!

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# Production Spec For:

**TEAM #: 1**

Athony Amoroso and Christy Skyllis    Brian Campbell and Shamar McDaniel

## Sub Recipe for Sweet Corn Panna Cotta Liquid

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Fresh Corn Kernals (reserve cobs) (2 quarts)	1493.00	grams		
Poblano Peppers (deseeded and roughly chopped) (2 each)	300.00	grams		
Heavy Cream (2 quarts)	1892.00	quarts		
Milk (2 Cups)	490.00	grams		
Sour Cream (2 cups)	480	grams		
Silver Gelatin Sheets	18	each		
Sugar	as needed			
Kosher Salt	as needed			
White Pepper	0.25	teaspoon		

### Method of execution

**Yield Amount: 40**

**Yield Measure:**

**Shelf Life (in days):**

### Tools & Supplies:

### Vehicle:

1. Bloom gelatin. Submerge gelatin sheets in ice-cold water for 5–7 minutes until soft and pliable.
2. Infuse corn. In a saucepan combine corn, corn cobs, heavy cream and milk. Bring just to a gentle simmer (do not boil). Simmer 5 minutes turn off and add poblanos. Steep for 10 minutes.
3. Remove poblano chunks and corn cobs. Blend corn kernels and dairy mixture until completely smooth. Strain through a fine chinois, pressing firmly to extract maximum liquid. Return strained liquid to saucepan. Whisk in sour cream until smooth.
4. Squeeze excess water from gelatin sheets. Place gelatin into corn base. Whisk gelatin into hot corn mixture until fully dissolved. Warm mixture gently if needed (hot but not boiling) to dissolve gelatin sheets. Remove from heat. Cool 5 minutes.
5. Pour into lightly oiled ramekins or molds. Refrigerate at least 4 hours or overnight.
6. Unmold and place in serving vessel. Cover and refrigerate until service. At service top Sweet Corn Panna Cotta with Fresh Fruit Salsa.

### Photo:



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

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Recipe Cost	\$0.00
Yield	
Portion Cost	#DIV/0!
Q-Factor	
Total Cost	#DIV/0!
Menu Price	
Food Cost %	#DIV/0!

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**Production Spec For:**

**Team # 1**

**Prickly Pear Caviar**

Athony Amoroso and Christy Skylis Brian Campbell and Shamar McDaniel

**Ingredients**

**Quantity (scale this recipe to accommodate 40 tasting portions)**

**Measure (grams)**

prickly pear purée, Perfect Puree brand  
 agar agar powder (1.6%)  
 fresh lime juice (optional)  
 neutral oil (grapeseed or canola), well chilled

500.00  
 8.00  
 1.00  
 1.00

grams  
 grams  
 Tablespoon  
 gallon

**Method of execution**

**Yield Amount: 2 cups**

**Yield Measure:**

**Shelf Life (in days):**

**Tools & Supplies:**

**Vehicle:**

**Photo:**



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

**Food Safety Notes:**

Recipe Cost	\$0.00
Yield	
Portion Cost	#DIV/0!
Q-Factor	
Total Cost	#DIV/0!
Menu Price	
Food Cost %	#DIV/0!

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