

Production Spec For:

TEAM #: 1

Plating of Texas Smoked Brisket Pozole

Athony Amoroso and Christy Skylis Brian Campbell and Shamar McDaniel

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
small oval bowl	1	each		
smoked brisket, sliced paper thin	1	each		
Oaxaca Mole Paste	12	grams		
1 green onion piece	1	each		
1 white piece of green onion	1	each		
hominy	4	pieces		
jalapeños, thin sliced	2	each		
white onion, brunoise	1	teaspoon		
radishes, shaved	2	each		
Oaxaca cheese, brunoise	1	teaspoon		
Cilantro sprig	1	each		
Pozole Rojo Broth	2	ounces		

Method of execution

1. Preset bowls with garinsh, brush the sliced brisket with Oaxaca Mole Paste (thin layer) place 1 each of white and green of green onion in brisket slice and roll into a spiral, place in bowl. Top with hominy, jalapeno slices, white onion, radishes, Oaxaca cheese and cilantro sprig and then when serving top with 2-3 ounces of Pozole Rojo Broth.

Yield Amount: 1 each

Yield Measure:
Shelf Life (in days):

Tools & Supplies:

Vehicle:

Photo:



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

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Texas Smoked Brisket Pozole

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Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
dry guajillo chiles, (6 each)	154.00	grams		
dry ancho chiles (4 each)	100.00	grams		
dry chipotle chile (1 each)	35.00	grams		
yellow onions, rough chopped (2 each)	425.00	grams		
garlic cloves (8 each)	64	grams		
tomato paste (2 ounces)	57	grams		
Spanish Chorizo, chopped	250	grams		
Mexican oregano (2 tsp.)	2.00	teaspoons		
bay leaves (2 each)	2.00	each		
beef stock (3 quarts)	3	quarts		
water (1 quart)	1 quart	water		
apple cider vinegar (1 Tablespoon)	1	Tablespoon		
salt	to taste			
neutral oil (1 ounce)	1	ounce		

Method of execution

Yield Amount: 1 gallon

Yield Measure:

Shelf Life (in days):

Tools & Supplies:

Vehicle:

1. Toast dried chiles lightly until aromatic in neutral oil. Hydrate chiles in hot water for 20 minutes.
2. Sweat onions and garlic in oil until lightly caramelized. Add tomato paste and cook until brick red.
3. Blend hydrated chiles with onion mixture, stock and water until smooth.
4. Add Spanish Chorizo, oregano and bay leaves, simmer 45 minutes.
5. Strain broth until smooth and glossy. Season with salt and apple cider vinegar. Keep very hot for service.

Photo:



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

Food Safety Notes:

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Texas Smoked Brisket Pozole Garnish Prep

Athony Amoroso and Christy Skylis Brian Campbell and Shamar McDaniel

Ingredients	Quantity (scale this recipe to accommodate 40 tasting portions)	Measure (grams)		
Garnish				
1 lb Oaxaca cheese, brunoise	454	grams		
• 4 jalapeños, thin sliced	4	each		
• 2 bunches radishes, shaved	2	bunches		
• 2 cups white onion, brunoise	104	grams		
• 3 cups cilantro sprigs	40	each		
Brisket Prep				
5 pounds Brisket, sliced paper thin	15-20	grams		
Green Onions, grilled and whites cut into quarters and green cut into chiffonade	10	each		
Mole Paste				
Rocco Oaxaca Paste (1#)	454	grams		
Beef Stock	6	ounce		
Apple Cider Vinegar	2	Tablespoons		
Salt	1	teaspoons		
Hominy Prep				
white hominy, drained and par-cooked	3005	grams		
rice flour	1000	grams		

Method of execution

1. Cut Oaxaco cheese into brunoise.
2. Slice the jalapeno's paper thin on mandoline.
3. Slice the radishes paper thin on mandoline.
4. Cut white onion into brunoise.
5. Pull cilantro into sprigs,
6. Slice the brisket on meat slicer paper thin and layer slices on parchment paper.
7. Lightly dust the hominy with rice flour and place in deep fat fryer until golden brown.
8. Lightly heat Mole paste and add warm beef stock, apple cider vineager and salt. Hold warm for service.

Yield Amount:

Yield Measure:

Shelf Life (in days):

Tools & Supplies:

Vehicle:

Photo:



Allergens:

Plating instructions:

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