

Menu Scaled Recipe Report

Report Run: Mar 16 2012

Cycle Day(s) Included: Week 1, Sunday

Sorted By: Production Area, Recipe Name

Date(s) Included:

Grouped By: By Meal Period

Meal Period(s) Included: Lunch

Menu(s) Included: MOTL Marketing

Prod Area(s) Included: Recipe Production Area Cold Prep, Recipe Production Area Hot Bakery, Recipe Production Area Hot Entree, Recipe Production Area Hot Side

Chocolate Cake with Chocolate Frosting

Flourless chocolate cake with chocolate frosting and candy sprinkles.

Master Reference: 27437.0

Production Area: Hot Bakery

Revision Date: Dec 9, 2011

For Week 1, Sunday, Lunch - Need 20 (1 serving)

Total to Produce: 27* (Standard Portions)

Recipe Standard Portion: 1 serving

Produce Recipe in: 1 batch of 27

Minimum Batch Size: 9

Portion: 20 (1 serving)

Maximum Batch Size:

Step	Ingredients	27* Servings	Method
1			<u>HACCP</u> Refer to HACCP Plan Form: HFS# 006 Non-Refrigerated Baked Goods
2	Black Beans, Canned, Drained, Rinsed Fresh Egg Pure Vanilla Extract Unsalted Butter, Solid Granulated Sugar Baking Powder Baking Cocoa Baking Soda	2 lb, AP 13 oz AP 15 ea AP 3 tbsp AP 1 cup, AP 2 tbsp 2-1/4 cup AP 1 tbsp AP 1 cup, AP 2 tbsp AP 1-1/2 tsp AP	<u>Make Cake</u> Preheat Oven to 350F. Using a blender blend black beans, eggs and vanilla until completely liquified with no lumps. In a mixing bowl cream together butter and sugar until light and fluffy. Add baking soda, baking powder and cocoa powder then set aside. Combine the black bean mixture with the butter mixture and beat until smooth with no lumps.
3			<u>Bake Cake</u> Scoop batter with #16 scoop into prepared muffin tins. Bake at 385F in Conventional oven (340F Convection) for 14-18 minutes until toothpick inserted comes out clean and cakes are lightly browned. Cool 5 minutes, remove from muffin tins and cool completely on a baking rack.
4	Rainbow Sprinkles 🍰 Chocolate Frosting (25779.1) <REC>	1-1/2 oz AP 1 lb, 11 oz	<u>Finish and Garnish</u> Garnish each chocolate cake with 1 ounce of chocolate frosting and sprinkles.

(*) Indicates servings have been adjusted in accordance with assigned batch sizes

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Chocolate Frosting

Master Reference: 25779.1

Production Area: Hot Bakery

Revision Date: Feb 13, 2012

For Week 1, Sunday, Lunch - Need 20 (1 oz), 1 (1 lb, 11 oz)

Total to Produce: 47 (Standard Portions)
 Produce Recipe in: 1 batch of 47
 Portion: 20 (1 oz), 1 (1 lb, 11 oz)

Recipe Standard Portion: 1 oz
 Minimum Batch Size:
 Maximum Batch Size:

Step	Ingredients	47 Servings	Method
1			<u>HACCP</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service
2	Butter, Softened	3/4 cup, AP 1 tbsp, 2-3/4 tsp	<u>Mix</u> In mixing bowl cream butter and cream cheese until smooth
3	Baking Cocoa	3/4 cup, AP 1 tbsp, 2-3/4 tsp	Add sugar one cup at a time, add the cocoa powder. Add milk, orange juice and orange peel. Mix well. Beat at high speed for about 30 seconds. Cover and refrigerate until internal temperature reaches 41F or less.
	Powdered Sugar	1 qt, AP 3 cup	
	2% Milk, Gallon	1 tbsp, AP 2-1/4 tsp	
	Orange Juice, 100%, 46 oz	1 tbsp, AP 2-1/4 tsp	
	Orange Peel, Fresh, Fine Grated	3/4 tsp AP	
	Fat Free Cream Cheese	7 oz AP	

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Sorted By: Production Area, Recipe Name
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Strawberry Sauce

Master Reference: 25852.0

Production Area: Hot Bakery

Revision Date: Feb 10, 2012

For Week 1, Sunday, Lunch - Need 20 (1 tbsp), 1 (2-1/4 cup, 2-1/4 tsp)

Total to Produce: 57 (Standard Portions)
 Produce Recipe in: 1 batch of 57
 Portion: 20 (1 tbsp), 1 (2-1/4 cup, 2-1/4 tsp)

Recipe Standard Portion: 1 tbsp
 Minimum Batch Size:
 Maximum Batch Size:

Step	Ingredients	57 Servings	Method
1			<u>HACCP</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service
2	Granulated Sugar Whole Strawberries, IQF	1/3 cup, AP 1-1/8 tsp 1 lb, AP 12-1/2 oz	<u>Prepare Sauce</u> Place the unsweetened frozen strawberries in a large bowl and thaw. This may take a few hours. Once thawed, put the strawberries and their juice in the bowl of a food processor or blender and process the berries until they are pureed. Add 1/4 cup of the sugar and stir until the sugar dissolves. Cover and refrigerate until internal temperature reaches 41°F or less.

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Strawberry Shortcake

Flourless shortcake with fresh strawberry topping.

Master Reference: 27627.0

Production Area: Hot Bakery

Revision Date: Dec 9, 2011

For Week 1, Sunday, Lunch - Need 20 (1 serving)

Total to Produce: 20 (Standard Portions)



Recipe Standard Portion: 1 serving

Produce Recipe in: 1 batch of 20

Minimum Batch Size:

Portion: 20 (1 serving)

Maximum Batch Size:

Step	Ingredients	20 Servings	Method
1			<u>HACCP</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.
2	Butter, Softened Granulated Sugar Baking Soda Baking Powder Fresh Egg  Quinoa cooked for Strawberry Short Cake (27190.1) <REC> Great Northern Beans, Canned, Drained and Rinsed Pure Vanilla Extract	1/3 cup, AP 1 tbsp, 1 tsp 3/4 cup, AP 1 tbsp, 1 tsp 1/2 tsp AP 1-1/8 tsp AP 3-1/4 ea AP 2 cup, 3 tbsp, 1-3/4 tsp 1 lb, AP 6 oz 2 tbsp, AP 3/4 tsp	<u>Make Cake</u> Preheat Oven to 350F. In a mixing bowl cream together butter and sugar until light and fluffy. Add baking soda and baking powder and set aside. Rinse the beans under cold water - rinsing the beans for at least 10 seconds will remove around 40 % of the sodium. Place the rinsed beans in a Robot Coup. Add the eggs and the quinoa to the drained beans and puree until smooth. Combine the puree with the butter mixture and beat until smooth with no lumps. Add the vanilla. Spray muffin pan with non stick spray and portion short cake batter with #16 scoop into muffin pan. Bake at 350F for 20-25 minutes or until you tap it and it springs back. Let cool.
3	Strawberries, Fresh, Capped, Sliced  Strawberry Sauce (25852.0) <REC> Whipped Topping, On Top Strawberries, Fresh, Halved	2 lb, AP 8 oz 1 lb, 4 oz 2 cup, AP 3 tbsp, 1-3/4 tsp 20 ea AP	<u>Bake/Finish</u> Wash strawberries under cold running water. Remove tops from strawberries and slice. In mixing bowl combine sliced strawberries with strawberry sauce and mix gently. Using a serrated slicer remove top from muffin. Arrange muffin with whipped cream, sliced strawberries, muffin top and strawberry half as shown in picture. Garnish short cake with half strawberry as shown in picture.

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Strawberry Shortcake



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Sorted By: Production Area, Recipe Name
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Quinoa cooked for Strawberry Short Cake

Master Reference: 27190.1

Production Area: Hot Side

Revision Date: Feb 13, 2012

For Week 1, Sunday, Lunch - Need 1 (2 cup, 3 tbsp, 1-3/4 tsp)

Total to Produce: 5 (Standard Portions)
 Produce Recipe in: 1 batch of 5
 Portion: 1 (2 cup, 3 tbsp, 1-3/4 tsp)

Recipe Standard Portion: 1/2 cup
 Minimum Batch Size: 1
 Maximum Batch Size:

Step	Ingredients	5 Servings	Method
1			<u>HACCP</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.
2	Water Quinoa, Dry	2 cup AP 1 cup AP	<u>Cook Quinoa</u> In a medium sauce pot bring water to a boil, add quinoa and reduce heat. Simmer for 10-15 minutes or until all liquid is absorbed. Place in strainer and remove any possible water, Quinoa should be as dry as possible

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