SAMPLE DELIVERABLE

Kitchen book Staff edition

Recipes, scaling, Spanish cards and allergens. No prices.

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KITCHEN COPY

SAUCES / R-004

Garlic Aioli

YIELD	PORTION	PORTIONS	HOLD
4.25 qt (4.02 L)	1 fl oz (30 ml)	136	5 days, walk-in

CONTAINS: Egg (mayonnaise) | Confirm: soy (mayonnaise)

INGREDIENT	WEIGHT	MEASURE
Mayonnaise, heavy duty	1 gal (3.79 L)	1 jar
Garlic, peeled	8 oz (227 g)	
Lemon juice, fresh squeezed	8 fl oz (237 ml)	1 cup
Kosher salt	1/2 oz (14 g)	1 Tbsp

METHOD

EQUIPMENT: MICROPLANE, WHISK

1. Grate the garlic on the microplane.
2. Whisk the mayonnaise, garlic, lemon juice and salt together.
3. Rest 1 hour in the walk-in before service.
4. Label, date and hold in the walk-in. Hold 5 days.

SCALING SHEET

SAUCES / R-004

Garlic Aioli

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 68 PORTIONS	AS WRITTEN 136 PORTIONS	X 2 272 PORTIONS	X 4 544 PORTIONS
Mayonnaise, heavy duty	2 qt 1.89 L	1 gal 3.79 L	2 gal 7.57 L	4 gal 15.14 L
Garlic, peeled	4 oz 113 g	8 oz 227 g	1 lb 454 g	2 lb 907 g
Lemon juice, fresh squeezed	1/2 cup 118 ml	1 cup 237 ml	2 cups 473 ml	1 qt 946 ml
Kosher salt	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

SALSAS

AIOLI DE AJO

Rinde 4.02 L (4.25 qt) / 136 porciones de 30 ml (1 oz)

INGREDIENTES	CANTIDAD
Mayonesa heavy duty	3.79 L (1 gal)
Ajo pelado	227 g (8 oz)
Jugo de limón amarillo, recién exprimido	237 ml (1 taza)
Sal kosher	14 g (1 cda)

PASOS

1. Rallar el ajo en el microplane.
2. Batir con batidor de globo la mayonesa, el ajo, el jugo de limón amarillo y la sal.
3. Dejar reposar 1 hora en el walk-in antes del servicio.
4. Etiquetar con fecha y guardar en el walk-in. Dura 5 días.

ALÉRGENOS **Huevo (mayonesa) / Por confirmar: soya (mayonesa)**

KITCHEN COPY

MAINS / R-003

Herb Grilled Chicken

YIELD	PORTION	PORTIONS	HOLD
14 lb (6.35 kg)	4 oz (113 g) cooked	56	3 days, walk-in

CONTAINS None known — Confirm: soy (oil blend in the vinaigrette)

INGREDIENT	WEIGHT	MEASURE
Chicken thighs, boneless skinless	20 lb (9.07 kg)	
House Lemon Herb Vinaigrette (R-002)	1 qt (946 ml)	
Kosher salt	3 oz (85 g)	
Black pepper, ground	1/2 oz (14 g)	

METHOD

EQUIPMENT: HOTEL PANS, GRILL

1. Marinate the chicken in the vinaigrette 4 to 12 hours, in hotel pans in the walk-in.
2. Season with the salt and pepper.
3. Grill over high heat, about 6 minutes a side, to 165°F inside.
4. Rest 5 minutes.
5. Slice on the bias.
6. Label, date and hold in the walk-in. Hold 3 days.

NOTES

Yield and portion are cooked weights.

SCALING SHEET

MAINS / R-003

Herb Grilled Chicken

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 28 PORTIONS	AS WRITTEN 56 PORTIONS	X 2 112 PORTIONS	X 4 224 PORTIONS
Chicken thighs, boneless skinless	10 lb 4.54 kg	20 lb 9.07 kg	40 lb 18.14 kg	80 lb 36.29 kg
House Lemon Herb Vinaigrette (R-002)	2 cups 473 ml	1 qt 946 ml	2 qt 1.89 L	1 gal 3.79 L
Kosher salt	1 1/2 oz 43 g	3 oz 85 g	6 oz 170 g	12 oz 340 g
Black pepper, ground	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

PLATOS FUERTES

POLLO A LA PARRILLA CON HIERBAS

Rinde 6.35 kg (14 lb) cocido / 56 porciones de 113 g (4 oz) cocido

INGREDIENTES	CANTIDAD
Muslos de pollo sin hueso y sin piel	9.07 kg (20 lb)
Vinagreta de limón amarillo y hierbas de la casa (R-002)	946 ml (1 qt)
Sal kosher	85 g (3 oz)
Pimienta negra molida	14 g (1/2 oz)

PASOS

1. Marinar el pollo con la vinagreta de 4 a 12 horas, en hotel pans en el walk-in.
2. Sazonar con la sal y la pimienta.
3. Asar a la parrilla a fuego alto, unos 6 minutos por lado, hasta 74 °C (165 °F) por dentro.
4. Dejar reposar 5 minutos.
5. Rebanar al sesgo (en diagonal).
6. Etiquetar con fecha y guardar en el walk-in. Dura 3 días.

NOTAS

El rendimiento y la porción se pesan ya cocidos.

ALÉRGENOS **Por confirmar: soya (mezcla de aceite en la vinagreta)**

KITCHEN COPY

DRESSINGS / R-002

House Lemon Herb Vinaigrette

YIELD	PORTION	PORTIONS	HOLD
5 qt (4.73 L)	1.5 fl oz (44 ml)	107	7 days, walk-in

CONTAINS None known Confirm: soy (oil blend)

INGREDIENT	WEIGHT	MEASURE
Lemon juice, fresh squeezed	1 qt (946 ml)	about 30 lemons
Shallots, peeled, minced	1 lb (454 g)	
Dijon mustard	9 oz (255 g)	1 cup
Honey	12 oz (340 g)	1 cup
Canola/olive oil blend 75/25	3 qt (2.84 L)	
Italian parsley, chopped	about 4 oz (113 g)	2 bunches
Kosher salt	1 oz (28 g)	2 Tbsp
Black pepper, ground	1/4 oz (7 g)	1 Tbsp

METHOD

EQUIPMENT: WHISK, IMMERSION BLENDER

1. Whisk the lemon juice, shallots, Dijon, honey, parsley, salt and pepper together.
2. With the immersion blender running, stream in the oil.
3. Taste for salt.
4. Label, date and hold in the walk-in. Hold 7 days.

SCALING SHEET

DRESSINGS / R-002

House Lemon Herb Vinaigrette

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 54 PORTIONS	AS WRITTEN 107 PORTIONS	X 2 214 PORTIONS	X 4 428 PORTIONS
Lemon juice, fresh squeezed	2 cups 473 ml	1 qt 946 ml	2 qt 1.89 L	1 gal 3.79 L
Shallots, peeled, minced	8 oz 227 g	1 lb 454 g	2 lb 907 g	4 lb 1.81 kg
Dijon mustard	4 1/2 oz 128 g	9 oz 255 g	1 lb 2 oz 510 g	2 lb 4 oz 1.02 kg
Honey	6 oz 170 g	12 oz 340 g	1 lb 8 oz 680 g	3 lb 1.36 kg
Canola/olive oil blend 75/25	1 1/2 qt 1.42 L	3 qt 2.84 L	1 gal 2 qt 5.68 L	3 gal 11.36 L
Italian parsley, chopped	2 oz 57 g	4 oz 113 g	8 oz 227 g	1 lb 454 g
Kosher salt	1/2 oz 14 g	1 oz 28 g	2 oz 57 g	4 oz 113 g
Black pepper, ground	1/8 oz 4 g	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

ADEREZOS

VINAGRETA DE LIMÓN AMARILLO Y HIERBAS DE LA CASA

Rinde 4.73 L (5 qt) / 107 porciones de 44 ml (1.5 oz)

INGREDIENTES	CANTIDAD
Jugo de limón amarillo, recién exprimido	946 ml (1 qt)
Echalotes (chalotes) pelados, picados finos	454 g (1 lb)
Mostaza Dijon	255 g (1 taza)
Miel de abeja	340 g (1 taza)
Mezcla de aceite canola/oliva 75/25	2.84 L (3 qt)
Perejil italiano (liso), picado	2 manojos (unos 113 g)
Sal kosher	28 g (2 cdas)
Pimienta negra molida	7 g (1 cda)

PASOS

1. Batir con batidor de globo el jugo de limón amarillo, los echalotes, la mostaza, la miel, el perejil, la sal y la pimienta.
2. Agregar el aceite en hilo con la licuadora de inmersión encendida.
3. Probar y rectificar la sal.
4. Etiquetar con fecha y guardar en el walk-in. Dura 7 días.

ALÉRGENOS **Por confirmar: soya (mezcla de aceite)**

KITCHEN COPY

SAUCES / COLD PREP / R-001

Romesco

YIELD	PORTION	PORTIONS	HOLD
2.8 qt (2.65 L)	2 fl oz (59 ml)	45	5 days, refrigerated

CONTAINS: Tree nuts (almond) | Wheat | Confirm: soy (oil blend)

INGREDIENT	WEIGHT	MEASURE
Roasted red peppers, drained	4 lb 4 oz (1.93 kg)	1 #10 can
Sliced almonds	8 oz (227 g)	
Day-old country bread, torn	8 oz (227 g)	1/2 loaf
Garlic, peeled	1 oz (28 g)	6 cloves
Sherry vinegar	2 fl oz (59 ml)	1/4 cup
Smoked paprika	1/2 oz (14 g)	2 Tbsp
Olive oil blend	12 fl oz (355 ml)	1 1/2 cups
Kosher salt	1/2 oz (14 g)	1 Tbsp

METHOD

EQUIPMENT: SHEET PAN, BLENDER

1. Toast almonds at 350°F for 8 minutes, until golden.
2. Drain peppers well.
3. Blend peppers, almonds, bread, garlic, vinegar, paprika and salt.
4. With the blender running, add the oil.
5. Label, date and refrigerate. Hold 5 days.

SCALING SHEET

SAUCES / COLD PREP / R-001

Romesco

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 22 PORTIONS	AS WRITTEN 45 PORTIONS	X 2 90 PORTIONS	X 4 180 PORTIONS
Roasted red peppers, drained	2 lb 2 oz 964 g	4 lb 4 oz 1.93 kg	8 lb 8 oz 3.86 kg	17 lb 7.71 kg
Sliced almonds	4 oz 113 g	8 oz 227 g	1 lb 454 g	2 lb 907 g
Day-old country bread, torn	4 oz 113 g	8 oz 227 g	1 lb 454 g	2 lb 907 g
Garlic, peeled	1/2 oz 14 g	1 oz 28 g	2 oz 57 g	4 oz 113 g
Sherry vinegar	2 Tbsp 30 ml	4 Tbsp 59 ml	1/2 cup 118 ml	1 cup 237 ml
Smoked paprika	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g
Olive oil blend	3/4 cup 177 ml	1 1/2 cups 355 ml	3 cups 710 ml	1 1/2 qt 1.42 L
Kosher salt	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

SALSAS / PREP FRÍO

ROMESCO

Rinde 2.65 L (2.8 qt) / 45 porciones de 59 ml (2 fl oz)

INGREDIENTES	CANTIDAD
Pimientos rojos asados, escurridos	1 lata #10 (1.93 kg)
Almendras rebanadas	227 g (8 oz)
Pan campesino del día anterior, en trozos	227 g (8 oz)
Ajo pelado	6 dientes (28 g)
Vinagre de jerez	59 ml (1/4 taza)
Pimentón ahumado	14 g (2 cdas)
Mezcla de aceite de oliva	355 ml (1 1/2 tazas)
Sal kosher	14 g (1 cda)

PASOS

1. Tostar las almendras a 175 °C (350 °F) por 8 minutos, hasta dorar.
2. Escurrir bien los pimientos.
3. Licuar pimientos, almendras, pan, ajo, vinagre, pimentón y sal.
4. Con la licuadora encendida, agregar el aceite.
5. Etiquetar con fecha y refrigerar. Dura 5 días.

ALÉRGENOS **Nueces de árbol (almendra) / Trigo / Por confirmar: soya (mezcla de aceite)**

ALLERGEN GRID

Allergen grid

One row per dish, nine columns. Built from the recipe as written and the supplier specs the kitchen gives us.

DISH	Milk	Egg	Fish	Shellfish	Tree nuts	Peanuts	Wheat	Soy	Sesame
Garlic Aioli R-004		●						?	
Herb Grilled Chicken R-003								?	
House Lemon Herb Vinaigrette R-002								?	
Romesco R-001					●		●	?	

● Contains ? Confirm against the supplier's spec sheet

OPEN ITEMS

Garlic Aioli: Soy: heavy duty mayonnaise is usually made with soybean oil. Check the label or the supplier's spec sheet for the product on the invoice.

Herb Grilled Chicken: Marinated in the vinaigrette (R-002), so it carries the same items: soy to confirm (oil blend) and Dijon mustard.

House Lemon Herb Vinaigrette: Soy: invoiced as a canola/olive 75/25 blend, label not seen. Check the label or spec sheet for soybean oil. Mustard has no column here: Dijon is a main ingredient.

Romesco: Soy: the olive oil blend may include soybean oil. The row stays open until the kitchen sends the supplier's spec sheet for that product.

We build the grid. The kitchen confirms and signs off on every row before it is used with guests.

KITCHEN SIGN-OFF

DATE