

Dish Name		01 Beef Roast													
Ingredients	Full Production 1200	Half Production 600	Other	Production 1200 x100g portions Number of trays. 128x7(55tray) box weight 700g 50X3(46tray) box weight 200g Gastro 10x15	Production 600 x100g portions Number of trays. 64x7(55tray) box weight 700g 26X3(46tray) box weight 200g Gastro 5x15										
Roast Beef	150k	75k													
Water	15000mls	7500mls													
Bouillon				<p>Method</p> <ol style="list-style-type: none"> 1.Prepare joints for roasting and place in roasting trays 2. Place in oven and cook for approximately two and half hours 3. Remove from oven and chill down accordingly 4. Slice beef joint and place into containers as above following weight chart guide. 5. Place onto racks and transfer to blast chiller/freezer <p>Ensure all batch codes/temperatures are recorded on appropriate forms</p> <table border="0"> <tr> <td><u>Step</u></td> <td><u>Critical Control Point</u></td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes To -18°C within 240 minutes</td> </tr> </table>	<u>Step</u>	<u>Critical Control Point</u>	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes	
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Blast chilling	To 3°C within 90 minutes.														
Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes														

Dish Name	03MH Beef Lasagne																
Ingredients	Other 900	Full Production 450	Half Production 225	Production 900 x206g portions Number of trays. 100x6(55tray) box weight 1236g 50X2(46tray) box weight 412g Gastro 10x20portions	Production 450 x206g portions Number of trays. 50x6(55tray) box weight 1236g 25X2(46tray) box weight 412g Gastro tins 5x20 portions												
Minced Beef (raw)	63500g	31750g	15875g	<p>Method</p> <ol style="list-style-type: none"> Place mince beef garlic and onion into cooking vessel and brown. Add tinned tomatoes and tomato puree and fry for 5 minutes. Mix bouillon and water together and pour over ingredients. Bring to the boil then simmer stirring frequently .Add peppers and mushrooms When cooked check stock content. Add thickening and seasoning for taste. Layer into containers as above following weight chart guide. <p>To assemble lasagne in containers.</p> <ol style="list-style-type: none"> Place a small amount of meat mixture into bottom of container. Place 3 lasagne sheets over meat mixture. Place a layer of meat mixture onto lasagne sheets. Place 3 lasagne sheets over meat mixture. Place a layer of meat mixture onto lasagne sheets. Place 3 lasagne sheets over meat mixture. Pour béchamel sauce over lasagne sheets, sprinkle with grated cheese Place onto racks and transfer to blast chiller/freezer. <p>Ensure all batch codes temperatures are recorded on appropriate forms</p> <table border="0"> <tr> <td>Step</td> <td>Critical Control Point</td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes</td> </tr> <tr> <td></td> <td>To -18°C within 240 minutes</td> </tr> </table>	Step	Critical Control Point	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes		To -18°C within 240 minutes	
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	To -18°C within 240 minutes																
Tomato Puree	5000g	2500g	1250g														
Tomatoes A10 tin	10 tins	5 tins	2.5 tins														
Onions Diced	14500g	7250g	3625g														
Peppers (frozen)	4850g	2425g	1212g														
Mushrooms (frozen)	14500g	7250g	3625g														
Garlic Puree	765g	383g	192g														
Beef Bouillon	390g	195g	100g														
Water	38000mls	19000mls	9500mls														
Lasagne Sheets	19000g	9500g	4750g														
Mature Grated Cheese	8500g	4250g	2125g														
Flour (thickening)	5000g	2500g	1250g														
Water (thickening)	15000mls	7500mls	3750mls														
Pepper	40g	18g	9 g														
Salt	120g	60g	30g														

Dish Name 03a Béchamel Sauce Lasagne

Ingredients	Full Production 1000	Half Production 500	Quarter Production 250	Method 1. Melt margarine in cooking vessel slowly add flour and allow to cook out 2. Reduce the heat and slowly add milk mixture mixing well. 3. Turn up the heat slowly continue cooking until creamy consistency then add grated Cheese 4. Switch of heat check seasoning.
Plain Flour	7500g	3K750g	1K 875g	
Margarine	7500g	3K750g	1K875g	
Milk Powder	9000g	4K540g	2K270g	
Water	40000ml	20000ml	10000ml	
Pepper	50g	25g	12g	
Salt	150g	75g	38g	
Grated cheese	10000g	5000g	2500g	

**Central Production Unit
Recipe**

**Date of issue
July 2023**

Dish Name	05 Beef Curry				
Ingredients	Full Production Quantity	Half Production Quantity	Quarter Production Quantity	Production 750 x250g portions Number of trays.	Production 380 x250g portions Number of trays.
✓ Tick Production Ingredient Weights	750	380	190	100x5(55tray) box weight 1200g 65X2(46tray) box weight 400g Gastro tins 6x20	50x5(55tray) box weight 1200g 35x2(46tray) box weight 400g Gastro tins 3x20
Beef Chuck Diced	60K	30K	15k	Method 1. Place oil into cooking vessel and sauté onions add garlic and diced beef and continue cooking. 2. Add all spices and tikka paste and continue cooking. 3. Add tomato puree, tomatoes and beef bouillon mixed with water. 4. Simmer until meat is tender check seasoning. 5. Once cooked check seasoning and consistency. 6. Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer. Ensure all batch codes/temperatures are recorded on appropriate forms <u>Step</u> Cooking-Re-heating Decanting Blast chilling Blast Freeze	<u>Critical Control Point</u> Must reach a food core temperature of 82°C. To be completed within 30 minutes after leaving cooking vessel. To 3°C within 90 minutes. To -5°C within 90 minutes To -18°C within 240 minutes
Tinned Tomatoes	3000g	1500g	750g		
Oil	600mls	300mls	150mls		
Onions Diced	15K	7500g	3850g		
Madras Powder	100G	50g	25g		
Turmeric Powder	75g	38g	20g		
Tikka Paste	5000g	2500g	1250g		
Coriander Powder	100g	50g	25g		
Cumin Powder	60g	30g	15g		
Tomato Puree	3000g	1500g	750g		
Beef Bouillon	600g	300g	150g		
Water (for bouillon)	40000mls	20000mls	10000mls		
Garlic Puree	200g	100g	50g		
Salt	80g	40g	20g		

Dish Name		05 Corned Beef Hash														
Ingredients	Full Production 630	Half Production 315	Other													
Corned Beef	34000g	17000g		Production 630 x175g portions Number of trays. 58x6(55tray) box weight 1058g 48X2(46tray) box weight 350g Gastro 6x15portions												
Diced Onions	18000g	9000g			Production 315 x175g portions Number of trays. 29x6(55tray) box weight 1058g 24X2(46tray) box weight 350g Gastro 3x15											
Potatoes (fresh)	58000g	29000g														
Pepper	25g	12.5g														
				Method <ol style="list-style-type: none"> Place required amount of water, onions, potatoes into cooking vessel and bring to the boil. When potatoes are cooked drain off water and mix. Add pepper and Corned Beef. mix to soft consistency Decant into containers as above following weight chart guide and place onto racks and transfer to blast chiller/freezer <p>Ensure all batch codes/temperatures are recorded on appropriate forms</p> <table> <tr> <td>Step</td> <td>Critical Control Point</td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes</td> </tr> <tr> <td></td> <td>To -18°C within 240 minutes</td> </tr> </table>	Step	Critical Control Point	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes		To -18°C within 240 minutes
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Dish Name		05 Corned Beef Pie															
Ingredients	Full Production 950	Half Production 475	Other	Production 520 x175g portions Number of trays. 116x6(55tray) box weight 1058g 82x2(46tray) box weight 350g Gastro 8x15portions	Production 260 x175g portions Number of trays. 58x6(55tray) box weight 1058g 41X2(46tray) box weight 350g Gastro 4x15												
Corned Beef	42K	21K															
Diced Onions	22.5K	11.25K															
Potatoes (fresh)	72K	36K															
Pepper	30g	15g															
Sheet Pastry	32 sheets	16 sheets															
Egg Wash																	
				Method 1. Place required amount of water, onions, potato into cooking vessel and bring to the boil. 2. When potatoes are cooked drain off water and mix. Add pepper and Corned Beef and mix to soft consistency 3. Decant into containers as above following weight chart guide and place onto racks and transfer to blast chiller/freezer 4. Cut Pastry to size and egg wash cook off and chill 5. Assemble seal and freeze 6. Record topping time on paperwork Ensure all batch codes/temperatures are recorded on appropriate forms <table border="0"> <tr> <td>Step</td> <td>Critical Control Point</td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes</td> </tr> <tr> <td></td> <td>To -18°C within 240 minutes</td> </tr> </table>	Step	Critical Control Point	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes		To -18°C within 240 minutes	
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Blast Freeze	To -5°C within 90 minutes																
	To -18°C within 240 minutes																

**Central Production Unit
Recipe**

**Date of issue
June 2023**

Dish Name		06 Cottage Pie														
Ingredients	Full Production Quantity	Half Production	Other													
√ Tick Production Ingredient Weights	1000	500		<p>Production 1000 x200g portions Number of trays. 136x5(55tray) box weight 1000g 80X2(46tray) box weight 400g Gastro tins 8x20 portions</p> <p>Production 1000 x200g portions Number of trays. 68x5(55tray) box weight 1000g 40X2(46tray) box weight 400g Gastro tins 4x20 portions</p> <p>Method</p> <ol style="list-style-type: none"> 1. Seal the mince beef in cooking vessel pan. 2. Add diced onions and tomato puree to mince. 3. Add bouillon to water, and stir into the mince beef. 4. Bring to boil and allow simmering for approximately 1½ hours. 5. Once cooked add thickening and gravy browning to colour, season to taste . 6. Decant into containers as above following weight chart guide and place onto rack and transfer to blast chiller/freezer. Prepare cold mix potato for topping pie base as per manufactures 7. guidelines End of cycle top pies with cold potato place onto racks and transfer 8. into blast chiller/freezer. Record topping time on paperwork <p>Ensure all batch codes/temperatures are recorded on appropriate forms</p> <table border="0"> <tr> <td>Step</td> <td>Critical Control Point</td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes</td> </tr> <tr> <td></td> <td>To -18°C within 240 minutes</td> </tr> </table>	Step	Critical Control Point	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes		To -18°C within 240 minutes
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Blast chilling	To 3°C within 90 minutes.															
Blast Freeze	To -5°C within 90 minutes															
	To -18°C within 240 minutes															
Minced Beef(raw)	100000g	50000g														
Onions	13620g	6810g														
Tomato Puree	4540g	2270g														
Beef Bouillon	800g	400g														
Water	72000mls	37866mls														
Plain Flour (thickening)	7Kg 425g	36000mls														
Water (thickening) from total water	8000mls	4000mls														
Gravy Browning	800mls	400mls														
Salt	300g	150g														
Pepper	24g	12g														
Potato Top																
Smash cold mix	8x2kbag	4X2kbag														

Dish Name	11 Chilli Con Carne				
Ingredients	Full Production 650	Half Production 325	Other	Production 650 x200g portions. Number of trays.	Production 200 x200g portions Number of trays.
Minced Beef	65000g	32500g		74 x5(55tray) box weight 1250g 60 X2(46tray) box weight 500g Gastro 8x20portions Method 1. Decant minced beef, onions and garlic puree into cooking vessel and sweat down for 60 minutes. Add tomato puree 2. Add cumin chilli powder tinned tomatoes carrots and cook out for a few minutes 3. Continue cooking add kidney beans then add bouillon mixed with water bring to the boil then reduce the heat to simmer. 4. Add frozen mixed peppers, continue cooking then thicken with cornflour mix bring to the boil then reduce the heat to simmer. 5. .Once cooked decant into containers as above. 6. Place on chiller racks, and transfer into blast freezers. Ensure all batch codes are recorded on temperature forms Step Cooking-Re-heating Critical Control Point Decanting Must reach a food core temperature of 82°C. To be completed within 30 minutes after leaving cooking vessel. Blast chilling To 3°C within 90 minutes. Blast Freeze To -5°C within 90 minutes To -18°C within 240 minutes	32x5(55tray) box weight 1000g 24X2(46tray) box weight 200g
Kidney Beans	19500g	9775g			
Rustic Tomato Sauce	13364g	6682g			
Chopped Onions	3676g	1838g			
Diced Peppers (frozen)	2250g	1225g			
Diced Carrots	2250g	1125g			
Cumin	207g	104g			
Beef Bullion	500g	250g			
Water	22000mls	11000mls			
Chilli Powder	500g	250g			
Cornflour	850g	425g			
Garlic Puree	500g	250g			

Dish Name	12 Steak and Vegetable Pie		
Ingredients	Full Production 900	Half Production 450	
Vegetable Oil	250mls	125mls	
Beef chuck Diced	80000g	40000g	
Frozen Mixed Vegetables	24000g	12000g	
Tomato Puree	5450g	2270g	
Onions Diced	9080g	4540g	
Beef Bouillon	1336g	568g	
Water (for bouillon)	45440mls	22720mls	
Pepper	60g	30g	
Salt	120g	60g	
Gravy browning	500mls	250mls	
Plain Flour (for thickening)	5940g	2970g	
Water (for thickening)	8520mls	4260mls	
Pastry Sheets (frozen)	50000g (50sheets)	25000g (25sheets)	
Egg Wash			

Production 900 x225g portions
Number of trays.
100x6(55tray) box weight 1125g
80X2(46tray) box weight 450g
Gastro Trays 7 x 20

Production 450 x225g portions
Number of trays.
48x6(55tray) box weight 1125g
40X2(46tray) box weight 450g
Gastro 4 x 20

Method

- Decant meat into cooking vessel pan.
- Add onion and seal off meat.
- Add vegetables and tomato puree.
- Mix bouillon with required amount of water and add to mix, stirring occasionally.
- Simmer until meat is cooked, check water content and adjust if required.
- When cooked add thickening to give required consistency.
- Add gravy browning and season to taste.
- Decant into containers as above following weight chart guide.
- Place onto racks and transfer to blast chiller/freezer.
Cut Pastry to size egg wash, cook off and chill
- Assemble seal and freeze Record Topping time on paperwork

Ensure all batch codes/temperatures are recorded on appropriate forms

Step
Cooking-Re-heating
Decanting

Blast chilling
Blast Freeze

Critical Control Point
Must reach a food core temperature of 82°C.
To be completed within 30 minutes after leaving cooking vessel.
To 3°C within 90 minutes.
To -5°C within 90 minutes
To -18°C within 240 minutes


Central Production Unit Recipe

**Date of issue
December 2022**

Dish Name **13 Minced Beef in Gravy**

Ingredients	Full Production Quantity	Other	Production 250x200g portions Number of trays. 40x5(55tray) box weight 1000g 25X2(46tray) box weight 400g										
√ Tick Production Ingredient Weights	250												
Minced Beef(raw)	25K		<p>Method</p> <ol style="list-style-type: none"> 1. Seal the mince beef in cooking vessel pan. 2. Add diced onions and tomato puree to mince. 3. Add bouillon to water, and stir into the mince beef. 4. Bring to boil and allow to simmer until cooked. 5. Once cooked add thickening and gravy browning to colour, season to taste. 6. Decant mince into containers as above following weight chart guide and place onto rack and transfer to blast chiller/freezer. <p>Ensure all batch codes/temperatures are recorded on appropriate forms</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;"><u>Step</u></td> <td style="width: 50%;"><u>Critical Control Point</u></td> </tr> <tr> <td>Cooking-Re-heating</td> <td>Must reach a food core temperature of 82°C.</td> </tr> <tr> <td>Decanting</td> <td>To be completed within 30 minutes after leaving cooking vessel.</td> </tr> <tr> <td>Blast chilling</td> <td>To 3°C within 90 minutes.</td> </tr> <tr> <td>Blast Freeze</td> <td>To -5°C within 90 minutes To -18°C within 240 minutes</td> </tr> </table>	<u>Step</u>	<u>Critical Control Point</u>	Cooking-Re-heating	Must reach a food core temperature of 82°C.	Decanting	To be completed within 30 minutes after leaving cooking vessel.	Blast chilling	To 3°C within 90 minutes.	Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes
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Cooking-Re-heating	Must reach a food core temperature of 82°C.												
Decanting	To be completed within 30 minutes after leaving cooking vessel.												
Blast chilling	To 3°C within 90 minutes.												
Blast Freeze	To -5°C within 90 minutes To -18°C within 240 minutes												
Onions	3K 405g												
Tomato Puree	1K 135g												
Beef Bouillon	200g												
Water	15146mls												
Plain Flour (thickening)	1Kg 485g												
Water (thickening)	1893mls												
Gravy Browning	166mls												
Salt	75g												
Pepper	4g												

Dish Name	01 Beef Hot Pot				
Ingredients	Full Production 700	Half Production 350	Other	Production 700 x225g portions Number of trays. 86x6(55tray) box weight 1350g 40X2(46tray) box weight 450g Gastro 7 x 15	Production 350 x225g portions Number of trays. 42x6(55tray) box weight 1350g 20X2(46tray) box weight 450g Gastro 4 x 15
Diced Beef (Raw)	80000g	40000g		Method 1. Sweat off the diced onions in oil, then add the beef and continue cooking. 2. Add fresh-diced vegetables, bouillon and water, herbs, and continue cooking until beef is tender. 3. Make up a thickening with flour and water and add mixing continually 4. Cook until the flour is cooked out. Season to taste 5. Decant into containers as above following weight chart guide and place onto racks and transfer to blast chiller/freezer 6. Top the hot pot with a layer with the sauté potato and brush with butter. Ensure all batch codes are recorded on temperature forms Step Cooking-Re-heating Critical Control Point Decanting Must reach a food core temperature of 82°C. To be completed within 30 minutes after leaving cooking vessel. Blast chilling To 3°C within 90 minutes. Blast Freeze To -5°C within 90 minutes To -18°C within 240 minutes	
Diced Onions	10950g	4475g			
Vegetable Bouillon	840g	420g			
Water for bouillon??	52555mls	26275mls			
Rapeseed Oil	730mls	365mls			
Fresh Mixed Vegetables	14600g	7300g			
Mixed Herbs	290g	145g			
Pepper	55g	28g			
Salt	100g	50g			
Flour for thickening	8760g	4380g			
Water for thickening	4800mls	2400mls			
Gravy browning	575mls	288mls			
Topping					
Sliced Potatoes	15200g	7600g			
Margarine for topping	730g	365g			

		Central Production Unit Recipe			Date of issue June 2023	
Dish Name		05 Beef Goulash				
Ingredients		Full Production Quantity	Half Production Quantity	Other	Production 700 x200g portions	Production 350 x200g portions
√Tick Production Ingredient Weights		700	350		Number of trays. 75x6(55tray) box weight 1200g 55X2(46tray) box weight 400g Gastro tins 7x20	Number of trays. 37x6(55tray) box weight 1200g 25X2(46tray) box weight 400g Gastro 4 x 20
Beef Chuck Diced		56000g	28000g		Method 1. Place oil into cooking vessel and sauté onions, celery and carrots for 5 minutes add diced beef and continue cooking. 2. Add garlic, chilli powder, rosemary, parsley and paprika and continue cooking. 3. Add tomato puree, tomatoes and beef bouillon mixed with water. 4. Simmer until meat is tender. 5. Once cooked thicken with cornflour mix and season to taste. 6. Decant into trays as above following weight chart guide and place onto racks and transfer into blast chiller/freezer. Ensure all batch codes/temperatures are recorded on appropriate forms Step Cooking-Re-heating Decanting Blast chilling Blast Freeze	
Tomato Puree		1260g	660g			
Oil		1400mls	700mls			
Onions Diced		7000g	3500g			
Chilli Powder		210g	105g			
Paprika		1260g	660g			
Garlic Puree		700g	350g			
Tinned Tomatoes		14000g	7000g			
Celery Diced		4900g	2450g			
Carrots Diced		4900g	2450g			
Vegetable Bouillon		490g	245g			
Cornflour		2800g	1900g			
Rosemary Dried		155g	88g			
Parsley Dried		155g	88g			
Water		47600mls	23800mls			