

Central Production Unit Recipe

**Date of issue
June 2023**

Dish Name	01 Chicken Arrabiata						
Ingredients	Full Production 700	Half Production 350	Other	Production 700 x300g portions Number of trays.	Production 350 x300g portions Number of trays.		
Chicken Diced (raw)	52500g	26250g		125x4(55tray) box weight 1200g 80X1(46tray) box weight 300g Gastro 8 x 15	63x4(55tray) box weight 1200g 38X1(46tray) box weight 600g Gastro 4 x 15		
Onions Diced	8750g	4375g		<p>Method</p> <ol style="list-style-type: none"> 1. Heat oil in cooking vessel add diced chicken and onions sauté off until cooked. 2. Add chilli powder, tomato sauce, tomato puree and oregano and continue cooking. 3. Mix together bouillon and water, add to the chicken and bring back to the boil. 4. COOK for 5 minutes drain and transfer into chicken/sauce mixture and combine. 5. Decant into containers as above following weight chart guide. 6. Sprinkle grated cheese on top. 7. Place onto racks and transfer to blast chiller/freezer. <p style="color: red; margin-top: 10px;">Ensure all batch codes/temperatures are recorded on appropriate forms</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>Step</p> <p>Cooking-Re-heating</p> <p>Decanting</p> <p>Blast chilling</p> <p>Blast Freeze</p> </td> <td style="width: 50%; vertical-align: top;"> <p>Critical Control Point</p> <p>Must reach a food core temperature of 82°C.</p> <p>To be completed within 30 minutes after leaving cooking vessel.</p> <p>To 3°C within 90 minutes.</p> <p>To -5°C within 90 minutes</p> <p>To -18°C within 240 minutes</p> </td> </tr> </table>	<p>Step</p> <p>Cooking-Re-heating</p> <p>Decanting</p> <p>Blast chilling</p> <p>Blast Freeze</p>	<p>Critical Control Point</p> <p>Must reach a food core temperature of 82°C.</p> <p>To be completed within 30 minutes after leaving cooking vessel.</p> <p>To 3°C within 90 minutes.</p> <p>To -5°C within 90 minutes</p> <p>To -18°C within 240 minutes</p>	
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Oil Vegetable Rapeseed	3500mls	1750mls					
Tomato Sauce (rich and rustic)	63000g	31500g					
Chilli Powder	175g	88g					
Oregano	175g	88g					
Chicken Bouillon	250g	125g					
Water (for bouillon)	120000ml	60000ml					
Tomato Puree	3750g	1875g					
Penne Pasta (dried raw)	28000g	14000g					
Salt (cooking pasta)	100g	50g					
Cheese Grated (topping)	10250g	5125g					

Dish Name 04 Chicken and Vegetable Pie

Ingredients	Full Production 930	Half Production 465	Other	Production 900 x200g portions Number of trays. 110x6(55tray) box weight 1200g 75X2(46tray) box weight 400g Gastro Tin 8x15	Production 465 x200g portions Number of trays. 55x6(55tray) box weight 1200g 37X2(46tray) box weight 400g Gastro 4x15										
Diced chicken(raw)	95000g	47500g		<p>Method</p> <ol style="list-style-type: none"> Place margarine into cooking vessel and melt, add diced chicken, onions, mixed vegetables and tomato puree and seal in brat pan. Mix stock with the required amount of water and stir into ingredients, bring to the boil. Simmer in brat pan for approximately 90 minutes (1.5 Hours) until chicken is tender. Once cooked add thickening and gravy browning for colour. Season correctly decant into container as above following weight chart guide. Place onto racks and transfer to blast chiller/freezer Before end of blast chilling/freezing cycle pre-cut pastry tops End of cycle top pies with pre-cut pastry top transfer into packing room. To be completed within 30 minutes. <p>Ensure all batch codes/temperature 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 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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Margarine	4750g	2350g													
Chicken Bouillon	620g	310g													
Water	41000mls	20500mls													
Onions diced	13000g	6500g													
Mixed Vegetables	26000g	13000g													
Tomato Puree	2000g	1000g													
Plain Flour	10000mls	5000mls													
Water thickening	7800mls	3900mls													
Gravy Browning	400mls	200mls													
Salt	110g	55g													
Pepper	80g	40g													
Egg wash	200mls	100mls													
Pastry Sheets	40 sheets	20 sheets													



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Dish Name	02 Chicken Chasseur				
Ingredients	Full Production 800	Half Production 400	Other	Production 800 portions Number of trays.	Production 400 portions Number of trays.
Chicken Breast	800 ind	400 ind		80x6(45tray) box weight 1260g 85X2(46tray) box weight 420g Gastro 10x15	40x6(45tray) box weight 1260g 43X2(46tray) box weight 420g Gastro 5x15
Vegetable Oil	1250mls	6250mls			
Chopped Onions	8000g	4000g			
Frozen Sliced Mushrooms	8000g	4000g			
Alcohol Free White Wine	3000mls	1500mls			
Water	21000mls	6250mls			
Chicken Bouillon	320g	160g			
Rustic Tomato Sauce	20000g	10000g			
Chopped Tomatoes	16000g	8000g			
Tarragon	100g	50g			
Chopped Parsley	100g	50g			
Salt	100g	50g			
Pepper	50g	25g			

Method

1. Heat oil and fry onions, once cooked add mushrooms, cook for a few minutes.
2. Add remainder of ingredients.
3. Blast chill sauce.
4. Place chicken breast in trays
5. Decant sauce over chicken 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**

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

Dish Name		03 Chicken Curry (mild)													
Ingredients	Full Production 750	Half Production 375	Other	Production 750 x250g portions Number of trays. 92x5(55tray) box weight 1250g 70X2(46tray) box weight 500g Gastro 10x15	Production 375 x250g portions Number of trays. 46x5(55tray) box weight 1250g 35X2(46tray) box weight 500g Gastro 5x15										
Chicken Diced (raw)	95000g	47500g		<p>Method</p> <ol style="list-style-type: none"> Heat oil in cooking vessel and add diced onions sauté then add diced chicken and continue cooking. Add all spices, herbs and tikka paste and continue cooking. Add chopped tomatoes, tomato puree and chicken stock (Bouillon and water) Check seasoning, add cream (Roselle), probe food and log temperature onto control sheet. Decant into trays as above following weight chart guide and place onto racks and transfer into 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 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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Onions Diced	23000g	12500g													
Oil Vegetable Rapeseed	780mls	390mls													
Tomatoes (tin)	9000g	4500g													
Madras Powder	130g	65g													
Turmeric Powder	85g	43g													
Coriander Powder	130g	65g													
Tikka Paste	7500g	3750g													
Cumin Powder	85g	43g													
Tomato Puree	4000g	2000g													
Chicken Bouillon	1000g	500g													
Water (for bouillon)	55000mls	26000mls													
Cream (roselle)	3500mls	1500mls													
Salt	125g	66g													

Dish Name **03 Chicken Korma**

Ingredients	Full Production 700	Half Production 350		Production 700 x250g portions Number of trays.	Production 350 x250g portions Number of trays.											
Chicken Diced (raw)	60000g	30000g		88x5(55tray) box weight 1250g 70X2(46tray) box weight 500g Gastro 8x15	44x5(55tray) box weight 1250g 35X2(46tray) box weight 500g Gastro 4x15											
Onions Diced	7000g	3500g														
Oil Vegetable	500mls	250mls														
Tomatoes (tin)	12000g	6000g														
Korma Paste	14 jars	7 jars														
Tomato Puree	1000g	500g														
Turmeric Powder	70g	35g														
Garam Masala	70g	35g														
Coconut Milk	9000mls	4500mls														
Chicken Bouillon	500g	250g														
Roselle Cream	3000mls	1500mls														
Water (for bouillon)	35,503mls	17752mls														
Salt	100g	50g														
Pepper	40g	20g														
				<p>Method</p> <ol style="list-style-type: none"> Heat oil in cooking vessel and add diced onions sauté then add diced chicken and continue cooking. Add all spices, herbs and tikka paste and continue cooking. Add chopped tomatoes, tomato puree and chicken stock (Bouillon and water) Check seasoning, add cream (Roselle), probe food and log temperature onto control sheet. Decant into trays as above following weight chart guide and place onto racks and transfer into 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</td> </tr> <tr> <td></td> <td>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.															
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	To -18°c within 240 minutes															

Dish Name	04 Roast Chicken Portion and Stuffing															
Ingredients	Full Production 800	Half Production 400	Other	Production 500 x100g portions Number of trays. 25x10(60tray) box weight 600g 20X4(55tray) box weight 200g Gastro 4x20portions												
Chicken Portion Frozen Cooked	800	400														
Stuffing Balls	800	400														
				<p>Method</p> <ol style="list-style-type: none"> Place frozen portions and stuffing into containers following above guide Packing label and place into freezer. <p>Ensure all batch codes/temperature 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</td> </tr> <tr> <td></td> <td>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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