

Dish Name		03 Lemon Sponge Cake			
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 500 x116g portions Number of trays. 40x8(55tray) box weight 800g 30x2(46tray) box weight 225g ½ Gastro 3x9	Production 250 x116g portions Number of trays. 20x8(55tray) box weight 800g 16x(46tray) box weight 225g ½ gastro 2x9
√ Tick Production Ingredient Weights	405	202			
Cake Mix	18750g	9375g			
Water	12650mls	6325mls			
Lemon Flavouring	675g	338g			
Lemon Pie Filling	16875g	8438g			
				<p>Method</p> <ol style="list-style-type: none"> Mix together the sponge mix, lemon flavouring and the water and whisk until smooth. Spread the lemon pie filling into foils as above chart Pour the sponge mix over the lemon base and place onto racks and transfer to blast chiller/freezer <p>Ensure all batch codes are recorded on temperature forms</p> <p>Step Cooking-Re-heating Decanting</p> <p>Critical Control Point Must reach a food core temperature of 82°C. To be completed within 30 minutes after leaving cooking vessel.</p> <p>Blast chilling To 3°C within 90 minutes.</p> <p>Blast Freeze To -5°C within 90 minutes To -18°C within 240 minutes</p>	



**Central Production Unit
Recipe**

**Date of issue
June 2023**

Dish Name		03 Lemon & Coconut Sponge Cake			
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 400 x116g portions Number of trays.	Production 200 x116g portions Number of trays.
√ Tick Production Ingredient Weights	446	223		42x8(55tray) box weight 928g 35X2(46tray) box weight 232g ½ Gastro 4x9	21x8(55tray) box weight 928g 17X2(46tray) box weight 232g ½ Gastro 2x9
Cake Mix	20000g	10000g		Method 1. Mix together the sponge mix coconut & lemon flavouring and the water and whisk until smooth. 2. Spread the lemon pie filling into containers as above chart 3. Pour the sponge mix over the lemon base and place onto racks and transfer to blast chiller/freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> 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	
Water	15000mls	7501mls			
Lemon Flavouring	800g	400g			
Lemon Pie Filling	14000g	7000g			
Coconut	2000g	1000g			



**Central Production Unit
Recipe**

**Date of issue
July 2023**

Dish Name 07 Mixed Fruit & Coconut Crumble

Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 400 x175g portions Number of trays.	Production 200 x150g portions Number of trays.
√Tick Production Ingredient Weights	400	200		46x6(55tray) box weight 900g 44X2(46tray) box weight 300g ½ Gastro 4x9	23x6(55tray) box weight 900g 22X2(46tray) box weight 300g ½ Gastro 2x9
				Method 1. Open tubs of pie filling 2. Chop the apples and mix together with the pie filling and coconut 3. Mix flour, margarine, rolled oats, sugar together until it forms a crumble consistency. 4. Divide the fruit mix base into trays as above guide. 5. Sprinkle crumble topping onto fruit base and 6. transfer to blast chiller/Freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> 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	
Blackberry Pie filling	22500g	11250g			
Apple	22500g	11250g			
Flour	9000g	4500g			
Margarine	6000g	3000g			
Sugar	5000g	2500g			
Rolled Oats	2500g	1250g			
Desiccated Coconut	2500g	1250g			

**Central Production Unit
Recipe**

**Date of issue
July 2023**

Dish Name		05 Eve's Pudding			
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 400 x128g portions	Production 200 x128g portions
✓ Tick Production Ingredient Weights	400	200		Number of trays. 36x8(55tray) box weight 1024g 38X2(46tray) box weight 256g ½ Gastro 4x9	Number of trays. 18x8(55tray) box weight 1024g 19X2(46tray) box weight 256g ½ Gastro 2x9
Cake Mix	12500g	6250g		Method 1. Mix together the cake mix and water and whisk until smooth 2. Chop up the solid pack apples and mix with the apple pie filling 3. Divide the apple mix into containers as above guide 4. Decant the sponge mix over the apples and place onto racks and transfer to blast chiller/freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> 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	
Water	8000mls	4000mls			
Apple tin	15250g	7625g			
Apple Pie Filling	15250g	7625g			

Central Production Unit Recipe

Date of issue
July 2023

Dish Name **06 Pear and Apricot Tart**

Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 820 x160g portions Number of trays.	Production 410 x150g portions Number of trays.
✓ Tick Production Ingredient Weights	820	410		105x6(55tray) box weight 900g 80X2(46tray) box weight 300g ½ Gastro 3x9	53x6(55tray) box weight 900g 38X2(46tray) box weight 300g ½ Gastro 2x9
Pears drained	80000g	40000g		Method 1.Chop the pears and mix with the apricots and drain juice. 2.Add the icing sugar to the fruit mix until the sugar has dissolved 3.Decant into containers as above following weight chart guide discarding remaining juice. 4.Top trays with pastry sheets pack and place into blast freezer. Ensure all batch codes are recorded on temperature forms <u>Step</u> Cooking-Re-heating Critical Control Point 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	
Apricots drained	20000g	10000g			
Icing Sugar	6250g	3125g			
Pastry Sheets	25000g	12500g			
Milk wash					

Dish Name		08 Rice Pudding			
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 300 x170g portions	Production 150 x170g portions
<input checked="" type="checkbox"/> Tick Production Ingredient Weights	250	125		Number of trays. 29x6(55tray) box weight 1200g 20X2(46tray) box weight 340g ½ Gastro 4x9	Number of trays. 14x6(55tray) box weight 1200g 24X2(46tray) box weight 340g ½ Gastro 2x9
Short Grain Rice	3000G	1500G		Method 1. Warm ¾ of the milk in the boiler add the rice stirring constantly. 2. With the remainder of the milk mix with the milk powder. 3. When the rice is almost cooked add the remained of the milk and milk powder to the rice pudding stir well add also sugar. 4. Bring back to heat until cooked stirring constantly. 5. Decant into containers as above following weight chart guide and place onto racks and transfer to blast chiller/freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> Cooking-Re-heating <u>Critical Control Point</u> 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	
Milk Powder	3500g	1750G			
Sugar	1500g	750G			
Full Cream Milk	35000mls	17500mls			

**Central Production Unit
Recipe**

**Date of issue
July 2023**

Dish Name		12 Apple Pie			
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 500 x175g portions Number of trays.	Production 500 x175g portions Number of trays.
√ Tick Production Ingredient Weights	800	400		100x6(55tray) box weight 1050g 85X2(46tray) box weight 350g ½ Gastro 3x9	50x6(55tray) box weight 1050g 41X2(46tray) box weight 350g ½ Gastro 2x9
Tin Apple	104000g	52000g		Method 1.Decant apples and place into fridge prior to production. 2. Place chilled apple into mixing bowl and mix for 5 minutes. 3.Decant into containers as above following weight chart guide discarding remaining juice. 4.Top apple with pastry sheets and place into blast freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> Cooking-Re-heating Decanting Blast chilling Blast Freeze	
Sugar	4000g	20500g			
Pastry Squares (Frozen)	33000g	16500g			
Egg wash					
				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
July 2023**

Dish Name	11 Mousse	Strawberry	Chocolate	Banana
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 120 x 110mls
✓ Tick Production Ingredient Weights	270	135		Method 1. Measure out cold water and place into mixing bowl. 2. Add the mousse powder to the water and mix on a low speed. 3. Whisk for 2-5 minutes until a light and creamy consistency is obtained. 4. Pour into number of individual containers following above guide, place onto racks and transfer to blast chiller/freezer. Ensure all batch codes are recorded on temperature forms <u>Step</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
Mousse (12 boxes)	9360g	4680g		
Water	20520mls	10260mls		

**Central Production Unit
Recipe**

**Date of issue
July 2023**

Dish Name	12 Apple Pie				
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 816 x175g portions	Production 408 x175g portions
<input checked="" type="checkbox"/> Tick Production Ingredient Weights	816	250		Number of trays. 110x6(55tray) box weight 1050g 60x2(46tray) box weight 350g ½ Gastro 4x9	Number of trays. 55x6(55tray) box weight 1050g 30X2(46tray) box weight 350g ½ Gastro 2x9
Tin Apple	105000g	52500g		Method 1.Decant and drain apples and place into fridge prior to production. 2. Place chilled apple into mixing bowl and mix for 5 minutes. 3.Decant into containers as above following weight chart guide discarding remaining juice. 4.Top containers with pastry sheets pack and place into freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> 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	
Sugar	4000g	2000g			
Pastry Squares (Frozen)	34000g	1700g			
Egg wash					




**Central Production Unit
Recipe**


**Date of issue
July 2023**

Dish Name **13 Apple and Blackberry Crumble**

Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 500 x170g portions Number of trays.	Production 500 x170g portions Number of trays.										
√ Tick Production Ingredient Weights	800	400		100x6(55tray) box weight 1020g 86X2(46tray) box weight 340g ½ Gastro 3x9	50x6(55tray) box weight 1020g 41X2(46tray) box weight 340g ½ Gastro 2x9										
Tin Apple	70000g	35000g		<p>Method</p> <ol style="list-style-type: none"> 1. Decant apples and place into fridge prior to production. 2. Place chilled apple and blackberries into mixing bowl and mix for five minutes. 3. Decant into containers as above following weight chart guide discarding remaining juice. 4. Top containers with crumble mix pack and transfer to blast freezer. <p>Ensure all batch codes are recorded on temperature 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
<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														
Blackberries (Frozen)	28000g	14000g													
Flour	15000g	7500g													
Sugar	8250g	4125g													
Margarine	10000g	5000g													
Oats	4150g	2075g													

Dish Name		13 Apple and Blackberry Pie		
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 500 x175g portions Number of trays. 75x6(55tray) box weight 1050g 25X2(46tray) box weight 350g Method 1.Decant apples and place into fridge prior to production. 2. Place chilled apple and blackberries into mixing bowl and mix for five minutes. 3.Decant into containers as above following weight chart guide discarding remaining juice. 4.Top trays with pastry sheets pack and place into freezer. Ensure all batch codes are recorded on temperature forms <u>Step</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
√ Tick Production Ingredient Weights	500	250		
Tin Apple	52000g (20tins)	26000g		
Blackberries (Frozen)	20850g	10425g		
Pastry Squares (Frozen)	16700g	8350g		

	Central Production Unit Recipe			Date of issue July 2023	
Dish Name	03 Syrup Sponge				
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 804 x163g portions Number of trays. 80x8(55tray) box weight 1304g 64X2(46tray) box weight 326g ½ Gastro 4x9	Production 402 x163g portions Number of trays. 80x8(55tray) box weight 130g 32X2(46tray) box weight 225g ½ Gastro 2x9
√Tick Production Ingredient Weights	804	402		Method 1. Mix together the sponge mix, and the water and whisk until smooth. 2. Spread the syrup into containers as above chart 3. Pour the sponge mix over the syrup base and place onto racks and transfer to blast chiller/freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> 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	
Cake Mix	54400g	27200g			
Water	34400mls	17200mls			
Syrup	42400g	21200g			

	Central Production Unit Recipe			Date of issue July 2023	
Dish Name	12 Apple & Sultana Tart				
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 816 x170g portions Number of trays. 100x6(55tray) box weight 1020g 86X2(46tray) box weight 340g ½ Gastro 4x9	Production 408 x170g portions Number of trays. 75x6(55tray) box weight 1050g 25X2(46tray) box weight 350g ½ Gastro 2x9
√Tick Production Ingredient Weights	816	408		Method 1. Decant apples, drain and place into fridge prior to production. 2. Place chilled apple into mixing bowl and mix with, sugar and sultanas for 5 minutes. 3. Decant into containers as above following weight chart guide discarding remaining juice. 4.Top containers with pastry sheets pack and place into freezer Ensure all batch codes are recorded on temperature forms <u>Step</u> 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	
Tin Apple	92000g	46000g			
Sultanas	10500g	5250g			
Sugar	3900g	1950g			
Pastry Squares (Frozen)	32500g	16250g			
Egg Wash					

Central Production Unit Ingredient Allergen Audit

**Date of issue
July 2023**

Date								
Dish Name	Orange & Chocolate Bread & Butter Pudding							
Ingredients	Production Quantity 845	Production Quantity 422	Over Weighed	Brand	Allergen On file	Allergen On label	Production 845 x219g portions Number of trays. 112X6(55tray) box weight 1314g 70X2(46tray) box weight 438g ½ Gastro 4x9	Production 422 x219g portions Number of trays. 56x6(55tray) box weight 1024g 35X2(46tray) box weight 384g ½ Gastro 2x9
White bread	26100g	13050g					Method 1. Melt required amount of margarine. 2. Slice bread into 1/2s and 1/4s and dip into melted margarine 3. Layer bread, sultanas, marmalade and sugar x 2 into boxes 4. Mix egg and milk and pour over the pudding 5. Place in oven for 40 mins at 130 degrees Celsius until egg mix is set 6. lid using required machine 7. Place onto chiller racks into blast freezer until frozen Ensure all batch codes are recorded on temperature 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
Chocolate Chips	14400g	7200g						
Marmalade	4375g	2188g						
Sugar	4375g	2188g						
Pasteurised Whole egg	38500mls	19250mls						
Full Fat Fresh Milk Milk	87500mls	43750mls						
Margarine	10000g	5000g						

Dish Name		08 Baked Rice & Sultana Pudding			
Ingredients	Full Production Quantity	Half Production Quantity	Other	Production 400 x166g portions	Production 200 x166g portions
√ Tick Production Ingredient Weights	400	200		Number of trays. 48x6(55tray) box weight 996g 44X2(46tray) box weight 322g ½ Gastro 4x9	Number of trays. 23x6(55tray) box weight 996g 22X2(46tray) box weight 322g ½ Gastro 2x9
Short Grain Rice	4500g	3K 750g		Method <ol style="list-style-type: none"> 1. Warm ¾ of the milk in the boiler add the rice stirring constantly. 2. With the remainder of the milk mix with the milk powder. 3. When the rice is almost cooked add the remained of the milk and milk powder to the rice pudding stir well add also sugar & sultanas. 4. Bring back to heat until cooked stirring constantly. 5. Decant into containers as above following weight chart guide and place onto racks and transfer to blast chiller/freezer <p>Ensure all batch codes are recorded on temperature forms</p> <p>Step Cooking-Re-heating Decanting</p> <p>Blast chilling Blast Freeze</p> <p>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</p>	
Milk Powder	1700g	4K 150g			
Sugar	2750g	1K 650g			
Full Cream Milk	60000mls	83750mls			
Sultanas	6k	3k			