



**Central Production Unit  
Recipe**

**Date of issue  
January 2023**

<b>Dish Name</b>		<b>01 Salmon &amp; Broccoli Cheese Bake</b>			
<b>Ingredients</b>	<b>Full Production 400</b>	<b>Half Production 200</b>	<b>Other</b>	<b>Production 400 x200g portions Number of trays. x5(55tray) box weight 1000g X2(46tray) box weight 400g</b>	<b>Production 200 x200g portions Number of trays. 76X2(46tray) box weight 400g Gastros 2x24portions</b>
Broccoli	43000g	21500g			
Salmon	10000g	5000g			
<b>Cheese Sauce</b>				<b>Method</b>	
Margarine	4K540g	2k270g		1. Make sauce by combining flour and margarine and cook out, without colouring.	
Flour	4K540g	2K270g		2. Make milk with powder and water.	
Milk Powder	7k810g	3K905g		3. Add to flour and margarine in stages, stirring continuously.	
Water	42600mls	21300mls		4 Cook sauce out.	
Mature Cheese (grated)	6K250g	3K125g		5 Steam broccoli & salmon when cooked decant into trays as above following chart guide	
Mature Cheese (grated for topping)	3K126g	1K563g			
Salt	76g	38g			
Pepper	26g	13g		6. Pour sauce over broccoli and sprinkle cheese on top and place onto racks and transfer into blast chiller/freezer.	
				<b>Ensure all batch codes are recorded on temperature forms</b>	
				<b>Step</b>	<b>Critical Control Point</b>
				<b>Cooking-Re-heating</b>	<b>Must reach a food core temperature of 82°C.</b>
				<b>Decanting</b>	<b>To be completed within 30 minutes after leaving cooking vessel.</b>
				<b>Blast chilling</b>	<b>To 3°C within 90 minutes.</b>
				<b>Blast Freeze</b>	<b>To -5°C within 90 minutes</b>
					<b>To -18°C within 240 minutes</b>