

Dish Name		01 Roast Turkey		
Ingredients	Full Production 1000	Half Production 500	Other	
Turkey	125000g	55000g		Production 1000 x100g portions Number of trays. 94x7(55tray) box weight 700g 84X3(46tray) box weight 300g Gastro 6x15 Production 500 x100g portions Number of trays. 47x7(55tray) box weight 700g 42X3(46tray) box weight 300g Gastro 3x15 Method 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. Place turkey joints onto slicing machine and ensure each slice weight 100g. 5. Place roast meat into containers and cover with stock weight accordingly (used for regeneration purpose and not as a gravy) 6. Place on chiller racks and transfer to blast chiller 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
Water	15000mls	7500mls		
Chicken Bouillon	200g	100g		

Dish Name	02 Turkey Ham and Leek Pie														
Ingredients	Full Production 764	Half Production 382	Other	Production 764 x200g portions Number of trays.	Production 382 x200g portions Number of trays.										
Diced Turkey(raw)	65000g	32500g		80x6(55tray) box weight 1200g 70X2(46tray) box weight 400g Gastro 8x18	40x6(55tray) box weight 1200g 35X2(46tray) box weight 400g Gastro 4x18										
Diced Ham(raw)	16500g	8250g		<p>Method</p> <ol style="list-style-type: none"> Place oil into cooking vessel add onions and sauté off add half of the leeks, then add the diced turkey and continue cooking. Add turkey stock (bouillon and water) diced ham and remainder of leeks, bring to the boil and simmer. Make a paste with the water and flour Add thickening to the mix and cook out. Check the seasoning .Add cream and cook for a few minutes. Decant into trays and place onto rack and into blast freezer. Add gravy browning and check seasoning. Decant into containers 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 <p>End of cycle top pies with pre cut pastry top transfer into packing room. To be completed within 30 minutes.</p> <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 -18c 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 -18c within 240 minutes	
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Onions	12500g	6250g													
Diced Leeks(fresh)	11000g	5500g													
Chicken Bouillon	880g	440g													
Water	30800mls	15400mls													
Plain Flour (thickening)	3300g	1650g													
Water(thickening)	5000mls	2500mls													
Rapeseed Oil	1100mls	550mls													
Cream(roselle)	3300mls	1650mls													
Pepper	30g	15g													
Pastry (1.5kg Pkt)	24K	12K													
Egg wash															