



Crab Salad Croissant & Beet Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE# 21764)	2 X #24 scoops (80 gm)	400 gm (14.1 oz)
Crab Salad (made in-house)	#10 scoop (95 mL)	475 mL (16.1 fl oz)
Beet, Orange and Onion Salad (made in-house)	#8 scoop (118 mL)	590 mL (20 fl oz)

1 cm chub slice = approx. 40gm,
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Stagger the two #24 scoops (80 gm or 2 x 40 gm slices) of PE Whole Wheat Bread on the service plate.



3. Add #10 scoop (95mL) of pureed crab salad on top of the bread.
(alternately crab salad could be placed between the two slices or scoops of PE Whole Wheat Bread)



4. Garnish with PE Spinach mousse for colour.



5. Serve #8 scoop (118 mL) of pureed beet, orange and onion salad on the side.

Serve cold
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

