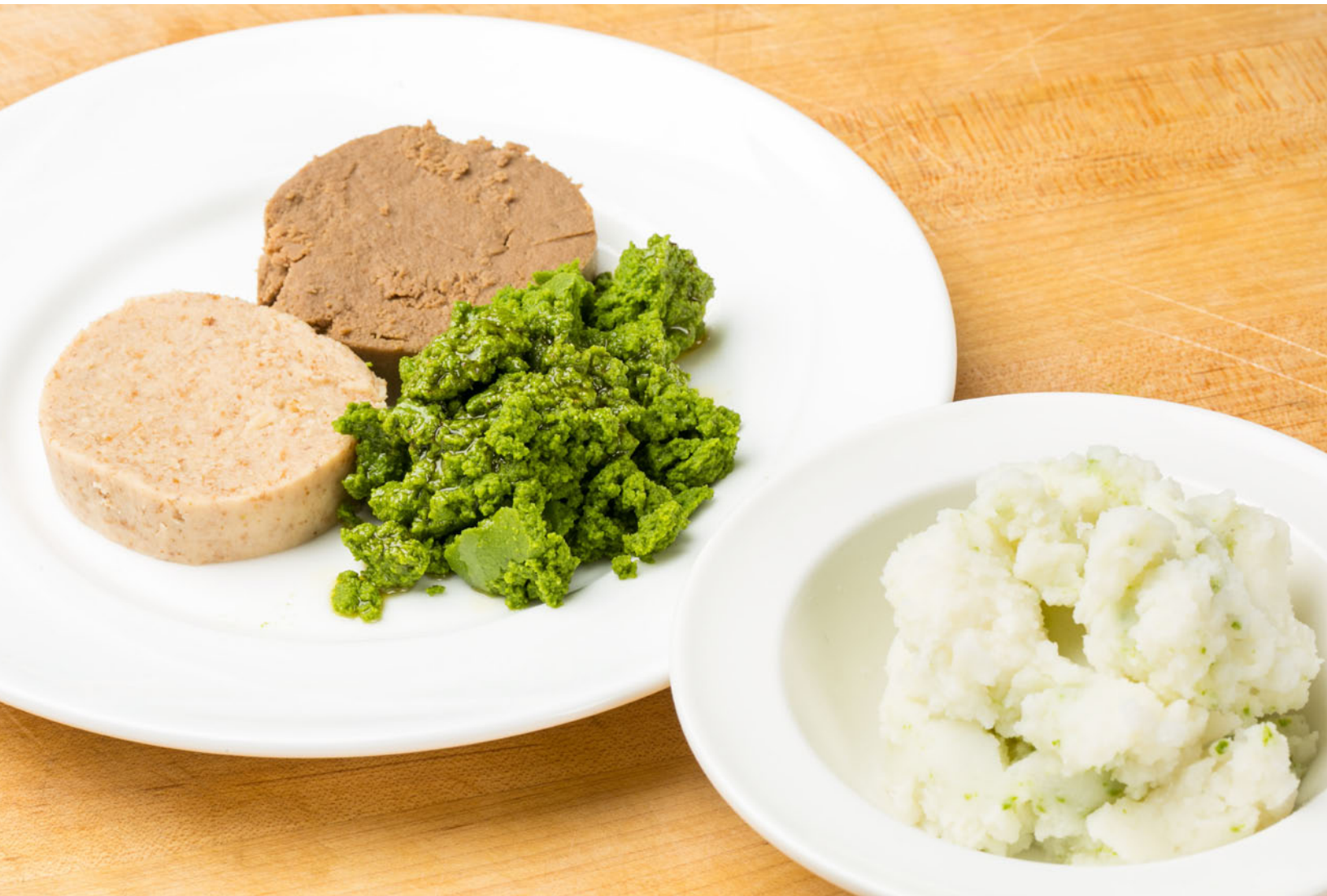




Roast Beef Cold Plate & Dinner Roll





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	#16 scoop (60 gm)	300 gm (10.6 oz)
PE Beef (PE#21731)	#16 scoop (60 gm)	300 gm (10.6 oz)
PE Spinach (PE#21743)	#8 scoop (118 gm)	590 gm (20.8 oz)
Vinaigrette Dressing	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Potato Salad (pureed fine)	#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.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.
Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Place 1 #16 scoop (60 gm) of PE Whole Wheat bread on a service plate.



3. Add 1 #16 scoop (60 gm) of PE Beef beside the Whole Wheat bread.



4. Serve 1 #8 scoop (118 gm) of PE Spinach mousse beside the whole wheat bread and the beef. Top the Spinach with 15 mL (1 Tbsp) of vinaigrette dressing. Serve 1 #8 scoop (118 mL) of pureed potato salad on the side in a nappy (alternately on the plate, if desired).



Serve cold

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

