Date: 8 Nov, 2026 12:54 am

CHIPOTLE SAUCE [Total:10.435kg]
Time: & Temperature:

GROUP A (MIX ALL INGREDIENTS AND BLEND IT WELL)

#	Ingredients	Need	Cost
103289	Garlic Aioli Mayonnaise	9 kg 392 gm	$93.92
101491	Lemon Juice	1 kg 878 gm	$3.57
100653	Chipotle Chilli	1 kg 878 gm	$11.27
102731	Brown Sugar	1 kg 148 gm	$2.07
	Paprika Sweet	209 gm	$1.04
SRC	Sour Cream	1 kg 878 gm	$11.46
102434	Salt	157 gm	$0.16
Total		17 kg	$123.48

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

PERI PERI MARINATION PERI PERI AND CHIPOTLE CHICKEN BREAST DICED FILLET 4.5KG PER TRAY RAW [Total:104.61kg]
Time: 50 minutes & Temperature: 155 degree roast/Steam half half

PERI PERI MARINATION (PERI PERI AND CHIPOTLE CHICKEN) BREAST FILLET DICED

#	Ingredients	Need	Cost
1061	2x2cm Diced Chicken Breast -- 4.5kg/tray Raw	104 kg 610 gm	$941.49
100653	Chipotle Chilli	5 kg 231 gm	$31.38
102434	Salt	1 kg 255 gm	$1.26
101491	Lemon Juice	1 kg 255 gm	$2.39
106685	Garlic Crushed	1 kg 46 gm	$4.39
VO	Vegetable Oil	1 kg 46 gm	$2.62
Total		114 kg	$983.52

Cooking Instruction

MARINADE FOR 3-4 HOURS AT LEAST MINIMUM

50 minutes 155 degree Roast/STEAM

1 gastronome tray=4.5kg chicken

Date: 8 Nov, 2026 12:54 am

CHIPOTLE CHICKEN SAUCE MIX [Total:29.7kg]
Time: & Temperature:

CHIPOTLE CHICKEN SAUCE MIX

#	Ingredients	Need	Cost
	Cooked Peri Peri Chicken	38 kg 610 gm	$386.10
	Chipotle Sauce	11 kg 880 gm	$118.80
Total		51 kg	$504.90

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

CAULIFLOWER RICE TURMERIC [Total:126.96kg] Time: 22 minutes & Temperature: 180

GROUP A (PUT THESE IN A BIG BOWL, POUR IT IN DOUGH MIXER AND RUN FOR 5 MINUTES AT SPEED 1)

#	Ingredients	Need	Cost
102434	Salt	889 gm	$0.89
VO	Vegetable Oil	3 kg 174 gm	$7.94
TRM	Turmeric	635 gm	$5.08
XCAURI	(xcauri) Cauliflower Rice	126 kg 960 gm	$317.40
Total		132 kg	$331.30

Cooking Instruction

1)1)ROAST AT 180 DEGREE FOR 22 MINUTES

4KG PER TRAY

Date: 8 Nov, 2026 12:54 am

Pesto chicken sauce mix [Total:16.06kg]
Time: & Temperature:

MIX all TOGETHER

#	Ingredients	Need	Cost
	Plain Cooked Chicken Diced	12 kg 45 gm	$180.68
PEST	Pesto Sauce	2 kg 409 gm	$33.73
XYZ	Mushroom Sauce	11 kg 242 gm	$56.21
XBRFL3	Xbrofl (broccoli Florets)	4 kg 15 gm	$31.32
Total		30 kg	$301.93

Cooking Instruction

No istruction found.

FETTUCCINE 12 MINS IN BIG BOILING POT [Total:22.165kg]
Time: & Temperature:

GROUP A (BRING WATER TO BOILING HOT)

#	Ingredients	Need	Cost
	Water	221 kg 650 gm	$0.00
102434	Salt	222 gm	$0.22

GROUP B (ADD VEGETABLE OIL AFTER RINSING PASTA WITH COLD WATER IN A DEEP HOLE TRAY)

#	Ingredients	Need	Cost
VO	Vegetable Oil	1 kg 108 gm	$2.77
101956	Fettuccine (pot) 12 Minutes	22 kg 165 gm	$51.42
Total		245 kg	$54.42

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

MUSHROOM SAUCE [Total:23.6kg]
Time: & Temperature:

GROUP A (BRING IT TO HEAT AND SAUTEE UNTIL BROWN)

#	Ingredients	Need	Cost
105844	Butter Unsalted	1 kg 652 gm	$22.30
106685	Garlic Crushed	1 kg 180 gm	$4.96

GROUP B (SAUTEE THESE WELL UNTIL ITS BROWN AND WATER REDUCED FROM MUSHROOM)

#	Ingredients	Need	Cost
XSLBUT	(xslbut) Mushroom Button Sliced	2 kg 124 gm	$16.89
100608	Chicken Booster	378 gm	$2.45

GROUP C (ADD THESE AND BRING IT TO BOIL)

#	Ingredients	Need	Cost
100885	Fresh Cream Thickened Bulla	4 kg 12 gm	$26.48
101636	Milk Fresh	11 kg 800 gm	$18.29
	Water	944 gm	$0.00
101091	Corn Flour	472 gm	$0.94
Total		23 kg	$92.31

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BROCCOLI FLORETS STEAM 15 MINUTES [Total:37.205kg]
Time: 15 MINUTES & Temperature: 100 degree STEAM

GROUP A STEAM 15 MINUTES

#	Ingredients	Need	Cost
XBRFL3	(xbrofl) Broccoli Florets Steam 15 Minutes	37 kg 205 gm	$279.04
Total		37 kg	$279.04

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

Half Steam Half Roast chicken 155 degree 50 MINUTES [Total:141.77kg]
Time: 50 minutes & Temperature: HALF STEAM/ROAST

GROUP A

#	Ingredients	Need	Cost
1061	2x2cm Diced Chicken Breast -- 4.5kg/tray Raw	141 kg 770 gm	$1275.93
102434	Salt	1 kg 418 gm	$1.42
Total		143 kg	$1277.35

Cooking Instruction

Mix it well in a mixer to marinade.5-10 minutes.

Half Steam/Half Roast chicken 155 degree. 50 minutes 155 degree.

4.5KG PER 1 GASTRONOME TRAY-45gm salt per tray

Date: 8 Nov, 2026 12:54 am

PERI PERI SAUCE POT COOK [Total:15.89kg]
Time: & Temperature:

GROUP A (SAUTEE THESE INGREDIENTS TILL BROWNISH AND SLIGHTLY BURNT)

#	Ingredients	Need	Cost
VO	Vegetable Oil	1 kg 748 gm	$4.37
PGAR	Process Garlic Peeled	4 kg 767 gm	$19.54
CHBIR	Red Eye Bird Chilli	397 gm	$5.56

GROUP B (COOK THESE VERY WELL)

#	Ingredients	Need	Cost
XDON5	Onion Diced 5mm	7 kg 945 gm	$29.79
102434	Salt	556 gm	$0.56
TM	Tandoori Masala	159 gm	$7.15
SLICEDCAPSICUMRED	Sliced Capsicum Red	4 kg 767 gm	$33.37

GROUP C (MIX ALL AND BLEND WELL WITH A BLENDER AT THE END)

#	Ingredients	Need	Cost
102731	Brown Sugar	1 kg 748 gm	$3.15
101491	Lemon Juice	3 kg 655 gm	$6.94
XCHPCOR	Coriander Chopped	1 kg 589 gm	$30.11
	Paprika Sweet	159 gm	$0.79
	Water	159 gm	$0.00
101091	Corn Flour	79 gm	$0.16
Total		28 kg	$141.50

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BROCCOLI RICE FRIED WITH MIXED VEG [Total:58.32kg]
Time: 22 minutes & Temperature: 180 degree

GROUP A (MIX ALL IN A DOUGH MIXER AND RUN IT FOR 5 MINUTES AT SPEED 1)

#	Ingredients	Need	Cost
XBROR	(xbror) Broccoli Rice	58 kg 320 gm	$145.80
102434	Salt	408 gm	$0.41
VO	Vegetable Oil	1 kg 166 gm	$2.92
Total		60 kg	$149.12

Cooking Instruction

1)ROAST AT 180 DEGREE FOR 22 MINUTES

Date: 8 Nov, 2026 12:54 am

PERI PERI CHICKEN SAUCE MIX [Total:30.03kg]
Time: & Temperature:

PERI PERI CHICKEN SAUCE MIX

#	Ingredients	Need	Cost
	Peri Peri Sauce	21 kg 21 gm	$210.21
	Cooked Peri Peri Chicken	30 kg 30 gm	$300.30
Total		51 kg	$510.51

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

TANDOORI CHICKEN MARINADE - BREAST FILLET DICED 2CM - 4.5KG IN 1 GASTRONOME TRAY [Total:85.075kg]
Time: 50 minutes & Temperature: 155 degree steam/roast

GROUP A (WEIGH FIRST AND PUT IT IN A BIG DOUGH MIXER)

#	Ingredients	Need	Cost
1061	2x2cm Diced Chicken Breast -- 4.5kg/tray Raw	85 kg 75 gm	$765.68

GROUP B - TANDOORI PASTE MARINADE

#	Ingredients	Need	Cost
	Hindustan Tandoori Paste	4 kg 254 gm	$29.78
102434	Salt	851 gm	$0.85
VO	Vegetable Oil	1 kg 276 gm	$3.19
Total		92 kg	$799.49

Cooking Instruction

MARINADE FOR 3-4 HOURS AT LEAST MINIMUM

50minutes 155 degree STEAM/Roast

1 gastronome tray=4.5kg chicken

Date: 8 Nov, 2026 12:54 am

BUTTER CHICKEN SAUCE [Total:24.62litre]
Time: & Temperature:

GROUP A (MIX IT WELL AND BRING IT TO BOIL)

#	Ingredients	Need	Cost
	Water	9 kg 848 gm	$0.00
101636	Milk Fresh	7 kg 140 gm	$11.07
100885	Fresh Cream Thickened Bulla	6 kg 155 gm	$40.62
102917	Crushed Tomatoes	11 kg 79 gm	$26.59
105844	Butter Unsalted	1 kg 847 gm	$24.93

GROUP B (MIX AND WHISK IT WELL FOR 1 MINUTE)

#	Ingredients	Need	Cost
100608	Chicken Booster	616 gm	$4.00
1122	Butter Chicken Powder	616 gm	$28.31
TM	Tandoori Masala	123 gm	$5.54
102731	Brown Sugar	739 gm	$1.33
101091	Corn Flour	1 kg 231 gm	$2.46
Total		39 kg	$144.85

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BUTTER CHICKEN CAULI RICE SAUCE MIX [Total:16.39kg]
Time: & Temperature:

BUTTER CHICKEN CAULI RICE SAUCE MIX

#	Ingredients	Need	Cost
	Cooked Tandoori Chicken	16 kg 390 gm	$163.90
	Butter Chicken Sauce	13 kg 112 gm	$65.56
Total		30 kg	$229.46

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

TERIYAKI CHICKEN SAUCE MIX RECIPE [Total:32.06kg]
Time: & Temperature:

MIX BOTH WELL

#	Ingredients	Need	Cost
	Plain Cooked Chicken Diced	35 kg 266 gm	$528.99
TS	Teriyaki Sauce	6 kg 412 gm	$54.50
Total		42 kg	$583.49

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

CAULIFLOWER FLORETS ROASTED TANDOORI [Total:14.76kg]
Time: 22 minutes & Temperature: 180

GROUP A (WHISK THESE 2 INGREDIENTS WELL IN A BIG BOWL)

#	Ingredients	Need	Cost
VO	Vegetable Oil	443 gm	$1.11
TRM	Turmeric	15 gm	$0.12
102434	Salt	30 gm	$0.03

GROUP B (ADD CAULIFLOWER FLORETS AND MIX IT WELL IN A BOWL)

#	Ingredients	Need	Cost
XCAU30	(xcau30) Cauliflower Florets	14 kg 760 gm	$95.94
Total		15 kg	$97.19

Cooking Instruction

1)ROAST AT 180 DEGREE FOR 22 MINUTES

Date: 8 Nov, 2026 12:54 am

ROASTED CARROTS SLICED [Total:14.76kg]
Time: 18 MINUTES & Temperature: 180 DEGREE Roast

MIX AND ROAST 18 MINUTES AT 180 DEGREE

#	Ingredients	Need	Cost
XSLCAR1	(xslcar) Carrot Round Sliced 1cm Roast 18 Minutes Roast	14 kg 760 gm	$36.90
VO	Vegetable Oil	148 gm	$0.37
102434	Salt	74 gm	$0.07
Total		15 kg	$37.34

Cooking Instruction

ROAST AT 180 FOR 18 MINUTES

NEPALI SAUCE [Total:19.35kg]
Time: & Temperature:

GROUP A (BRING IT TO HEAT)

#	Ingredients	Need	Cost
VO	Vegetable Oil	1 kg 161 gm	$2.90

GROUP B (SAUTEE IT WELL UNTIL MASALAS IS FULLY SAUTEED AND BROWNISH)

#	Ingredients	Need	Cost
XDON5	Onion Diced 5mm	1 kg 935 gm	$7.26
106685	Garlic Crushed	968 gm	$4.06
102434	Salt	271 gm	$0.27
CP	Curry Powder Clive Of India	155 gm	$1.55

GROUP C (ADD THESE INGREDIENTS AND BRING IT TO BOIL AND SIMMER FOR 10 MINUTES AT SLOW HEAT)

#	Ingredients	Need	Cost
102917	Crushed Tomatoes	15 kg 480 gm	$37.15
101491	Lemon Juice	426 gm	$0.81
XCHPCOR	Coriander Chopped Clean	968 gm	$18.32

GROUP D WHISK AND MIX TOGETHER THEN COOK FOR ABOUT 5 MINUTES

#	Ingredients	Need	Cost
	Water	387 gm	$0.00
101091	Corn Flour	194 gm	$0.39
Total		22 kg	$72.71

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

TANDOORI CHICKEN SAUCE MIX NEPALI SAUCE [Total:23.65kg]
Time: & Temperature:

TANDOORI CHICKEN SAUCE MIX NEPALI SAUCE

#	Ingredients	Need	Cost
	Nepali Sauce	14 kg 190 gm	$61.02
	Cooked Tandoori Chicken	26 kg 15 gm	$260.15
Total		40 kg	$321.17

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

SATAY SAUCE [Total:9.8litre]
Time: & Temperature:

GROUP A (BRING IT TO LOW HEAT and Sautee paste)

#	Ingredients	Need	Cost
VO	Vegetable Oil	392 gm	$0.98
RTC	Red Thai Curry Paste	196 gm	$1.47

GROUP B (POUR INTO RED CURRY PASTE AND COOK WELL FOR 3-5 MINUTES AT LOW HEAT)

#	Ingredients	Need	Cost
102032	Peanut Butter	3 kg 920 gm	$38.22
100608	Chicken Booster	98 gm	$0.64
SCC	Soy Sauce	686 gm	$4.80
102731	Brown Sugar	588 gm	$1.06
100756	Coconut Cream	3 kg 920 gm	$11.76
Total		10 kg	$58.93

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

SATAY CHICKEN AND VEG MIX [Total:15.4kg]
Time: & Temperature:

GROUP A MIX IT WELL

#	Ingredients	Need	Cost
	Satay Sauce (red Thai Curry Paste,coconut Cream,soy Sauce,fish Sauce,peanut Butter,crushed Peanuts,brown Sugar)	9 kg 240 gm	$41.58
	Plain Cooked Chicken Diced	16 kg 940 gm	$254.10
Total		26 kg	$295.68

Cooking Instruction

Mix both well and make sure weigh all sauce recipes mix at the end to make sure the weight matches with sales report.

Date: 8 Nov, 2026 12:54 am

BROWN RICE pot cook 30 minutes [Total:7.84kg] Time: 30 & Temperature: pot cook

1KG RICE 3 LITRES OF HOT WATER BROWN RICE

#	Ingredients	Need	Cost
	Water	31 kg 360 gm	$0.00
102761	Brown Rice (pot Cook) 30 Minutes	7 kg 840 gm	$17.25
Total		39 kg	$17.25

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

MIX VEG ROAST CAPSICUM RED AND GREEN [Total:16.225kg]
Time: 22 MINUTES & Temperature: 180 DEGREE Roast

GROUP A (MIX 3 INGREDIENTS IN A BOWL AND ROAST IT FOR 22 MINUTES AT 180 DEGREE)

#	Ingredients	Need	Cost
SLICEDCAPSICUMGREEN	Sliced Capsicum Green	5 kg 679 gm	$39.75
SLICEDCAPSICUMRED	Sliced Capsicum Red	9 kg 735 gm	$68.15
PSB	Portuguese Spice Barrero	649 gm	$6.17
VO	Vegetable Oil	487 gm	$1.22
CSHRCABR	Cabbage Red Shredded	2 kg 434 gm	$11.56
Total		19 kg	$126.84

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BLACK BEANS STEAM [Total:5.9kg]
Time: 55 MINUTES & Temperature: 100 DEGREE STEAM

BLACK BEANS RAW STEAM (SOAK THE BEANS IN HOT WATER FIRST FOR 2 HOURS)

#	Ingredients	Need	Cost
100254	Black Beans Raw	5 kg 900 gm	$14.75
	Water	11 kg 800 gm	$0.00
102434	Salt	59 gm	$0.06
Total		18 kg	$14.81

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

WHITE BASMATI RICE 1KG is 2.3kg WATER [Total:21.612kg]
Time: 65 minutes & Temperature: 100 degree STEAM

STEP 1 (2KG WHITE RICE IN 1 GASTRONOME TRAY MAXIMUM WEIGHT)

#	Ingredients	Need	Cost
104521	White Basmati Rice (65mins Steam Oven Cook 1kg=2.3 Litres Warm Water)	21 kg 612 gm	$60.51

STEP 2 (ADD HOT WATER) LEAVE IT FOR 30 MINUTES SOAKED WITH WATER IN TEMPERATURE AND STEAM FOR 55 MINS AT 100 DEGREE IN COMBI OVEN

#	Ingredients	Need	Cost
	Water	49 kg 708 gm	$0.00
Total		71 kg	$60.51

Cooking Instruction

1. 2 KG WHITE RICE IS 4.6kg WATER
2. Soak for 1 hour at least outside before steam
3. STEAM AT 100 DEGREE FOR 65 MINUTES

Date: 8 Nov, 2026 12:54 am

NAPOLITANA SAUCE [Total:59.29litre]
Time: & Temperature:

GROUP A (BRING IT TO HEAT AND SAUTEE UNTIL BROWN)

#	Ingredients	Need	Cost
VO	Vegetable Oil	889 gm	$2.22
106685	Garlic Crushed	889 gm	$3.74

GROUP B (WEIGH AND SAUTEE THESE INGREDIENTS)

#	Ingredients	Need	Cost
102917	Crushed Tomatoes	59 kg 290 gm	$142.30
102434	Salt	474 gm	$0.47
102731	Brown Sugar	1 kg 186 gm	$2.13
OH	Oregano Herbs	178 gm	$2.67
100608	Chicken Booster	593 gm	$3.85
Total		64 kg	$157.39

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BEEF MINCE CON CARNE [Total:6.44kg]
Time: & Temperature:

GROUP A (BRING IT TO HEAT)

#	Ingredients	Need	Cost
VO	Vegetable Oil	258 gm	$0.64

GROUP B (SWEAT OFF THESE 2 INGREDIENTS)

#	Ingredients	Need	Cost
106685	Garlic Crushed	322 gm	$1.35
XDON5	Onion Diced 5mm	644 gm	$2.42
1030K	Beef Mince 1030k	9 kg 16 gm	$99.18

GROUP C (ADD THESE AND COOK FOR 5 MINUTES)

#	Ingredients	Need	Cost
PSB	Portuguese Spice Barrero	902 gm	$8.57
TOMP	Tomato Paste	1 kg 932 gm	$5.60
SRC	Sour Cream	2 kg 576 gm	$15.71
KBS	Red Kidney Beans Soak In Hot Water For 4 Hours Atleast	2 kg 576 gm	$3.22
	Napolitana Sauce	2 kg 576 gm	$6.05

Group D (Cornflour slurry)

#	Ingredients	Need	Cost
	Water	515 gm	$0.00
101091	Corn Flour	258 gm	$0.52
XCHPCOR	Coriander Chopped Clean	193 gm	$3.66
Total		22 kg	$146.92

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

RED KIDNEY BEANS STEAM 50 MINUTES [Total:0.736kg]
Time: 55 MINUTES & Temperature: 100 DEGREE STEAM

SOAK FIRST FOR 2 HOURS IN WARM WATER THEN STEAM IT

#	Ingredients	Need	Cost
KBS	Red Kidney Beans Soak In Hot Water For 4 Hours Atleast	736 gm	$0.92
	Water	1 kg 472 gm	$0.00
102434	Salt	7 gm	$0.01
Total		2 kg	$0.93

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

PENNE PASTA [Total:3.43kg]
Time: 13 minutes & Temperature: Boiling hot water

GROUP A (BRING WATER TO BOILING HOT)

#	Ingredients	Need	Cost
	Water	34 kg 300 gm	$0.00
102434	Salt	34 gm	$0.03

GROUP B (ADD VEGETABLE OIL AFTER RINSING PASTA WITH COLD WATER IN A DEEP HOLE TRAY)

#	Ingredients	Need	Cost
VO	Vegetable Oil	172 gm	$0.43
PP	Penne Pasta	3 kg 430 gm	$8.92
Total		38 kg	$9.38

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

CHICKEN STROGANOFF [Total:3.745kg]
Time: & Temperature:

GROUP A

#	Ingredients	Need	Cost
VO	Vegetable Oil	150 gm	$0.37
106685	Garlic Crushed	187 gm	$0.79
105844	Butter Unsalted	75 gm	$1.01

GROUP B (COOK UNTIL BROWN)

#	Ingredients	Need	Cost
1061	2x2cm Diced Chicken Breast -- 4.5kg/tray Raw	8 kg 239 gm	$74.15
101732	Dijon Mustard	262 gm	$2.36
XSLBUT	(xslbut) Mushroom Button Sliced	1 kg 498 gm	$11.91

GROUP C (MIX ALL AND WHISK IT BEFORE POURING INTO THE POT)

#	Ingredients	Need	Cost
SRC	Sour Cream	562 gm	$3.43
100885	Fresh Cream Thickened Bulla	562 gm	$3.71
101236	Gravy Powder	936 gm	$8.80
	Water	1 kg 873 gm	$0.00
Total		14 kg	$106.53

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

RIGATONI PASTA [Total:6.72kg]
Time: 15 minutes & Temperature: Boiling hot water

GROUP A (BRING WATER TO BOILING HOT)

#	Ingredients	Need	Cost
	Water	20 kg 160 gm	$0.00
102434	Salt	67 gm	$0.07
riga	Rigatoni Pasta 15 Mins	6 kg 720 gm	$33.60
Total		27 kg	$33.67

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BEEF MINCE BOLOGNESE [Total:52.91kg]
Time: & Temperature:

GROUP A 1) BRING OIL TO HEAT and Sautee Garlic

#	Ingredients	Need	Cost
VO	Vegetable Oil	1 kg 587 gm	$3.97
106685	Garlic Crushed	1 kg 587 gm	$6.67

Group B (sauté and brown it)

#	Ingredients	Need	Cost
1030K	Beef Mince 1030k	52 kg 910 gm	$582.01

GROUP C ADD BEEF MINCE AND BROWN IT

#	Ingredients	Need	Cost
100608	Chicken Booster	2 kg 910 gm	$18.92
XDCLY5	Celery Bunch	0 gm	$0.00
XDON5	Onion Diced 5mm	21 kg 164 gm	$79.37
XDCAR05	(xdcar05) Diced Carrots 5mm	15 kg 873 gm	$34.92
TOMP	Tomato Paste	26 kg 455 gm	$76.72

GROUP D ADD GROUP C AND COOK FOR ABOUT 2 MINUTES

#	Ingredients	Need	Cost
	Napolitana Sauce	52 kg 910 gm	$124.34

Group E (cornflour slurry)

#	Ingredients	Need	Cost
	Water	21 kg 164 gm	$0.00
101091	Corn Flour	10 kg 582 gm	$21.16
Total		207 kg	$948.07

Cooking Instruction

CAULIFLOWER MAC AND CHEESE [Total:276qt]
Time: 50minutes & Temperature: 150

GROUP A (MIX ALL THESE INGREDIENTS IN A DOUGH MIXER FOR 5 MINUTES AT SPEED 1)

#	Ingredients	Need	Cost
BR/F/DIC2x2	Breast Fillet Diced – Br/f/dic2x2	26 kg 220 gm	$235.98
XCAURI	(xcauri) Cauliflower Rice	51 kg 60 gm	$127.65
100608	Chicken Booster	1 kg 656 gm	$10.76
100885	Fresh Cream Thickened Bulla	20 kg 700 gm	$136.62
101036	Egg Mix	8 kg 280 gm	$41.40
MC	Mozarella Cheese	13 kg 800 gm	$141.45
WPG	White Pepper Ground	276 gm	$4.97
Total		122 kg	$698.83

Cooking Instruction

1 TRAY RECIPE=4.3kg =10 PORTION

STEP 1) **4.3kg** RECIPE MIX PER TRAY

STEP 3)BAKE IT FOR 40 MINUTES AT 200 DEGREE

HALF TRAY RECIPE=1.7kg =4 PORTION

STEP 1) **1.7** RECIPE MIX PER TRAY

STEP 3)BAKE IT FOR 40 MINUTES AT 200 DEGREE

Date: 8 Nov, 2026 12:54 am

KETO BEEF LASAGNE TOTAL NET WEIGHT 4KG PER TRAY [Total:311qt]
Time: 22 minutes & Temperature: 180 degree roast

mix group A

#	Ingredients	Need	Cost
	Beef Mince Bolognese 1030k	108 kg 850 gm	$1197.35

GROUP C (WEIGH AND PUT IT ON THE SIDE ON A TRAY)

#	Ingredients	Need	Cost
RC	Ricotta Cheese	9 kg 330 gm	$65.31

cheese on top

#	Ingredients	Need	Cost
MC	Mozarella Cheese	6 kg 220 gm	$63.76
Total		124 kg	$1326.42

Cooking Instruction

INSTRUCTION: 1 TRAY RECIPE=4kg=10 PORTION (180 DEGREE ROAST FOR 22 MINUTES)

STEP 1) Layer 1 (Cheese and bolognese mix 3.4kg each tray).
STEP 2) LAYER 2 (400gm ricotta cheese on top)
STEP 3) LAYER 3 (200GM MOZARELLA CHEESE)

INSTRUCTION: HALF TRAY RECIPE=1.6KG=4 PORTION

STEP 1) Layer 1 (Cheese and bolognese mix 1.3kg each tray).
STEP 2) LAYER 2 (200gm ricotta cheese on top)
STEP 3) LAYER 3 (100GM MOZARELLA CHEESE)

Date: 8 Nov, 2026 12:54 am

PILAF RICE 1KG is 2.3kg WATER [Total:7.755kg] Time: 65 minutes & Temperature: 100 degree STEAM

STEP 1 (2KG WHITE RICE IN 1 GASTRONOME TRAY MAXIMUM WEIGHT)

#	Ingredients	Need	Cost
104521	White Basmati Rice (65mins Steam Oven Cook 1kg=2.3 Litres Warm Water)	7 kg 755 gm	$21.71
TRM	Turmeric	39 gm	$0.31

STEP 2 (ADD HOT WATER) LEAVE IT FOR 30 MINUTES SOAKED WITH WATER IN TEMPERATURE AND STEAM FOR 30 MINS AT 100 DEGREE IN COMBI OVEN

#	Ingredients	Need	Cost
	Water	17 kg 836 gm	$0.00
Total		26 kg	$22.02

Cooking Instruction

1. 2 KG WHITE RICE IS 4.6kg WATER
2. Soak for 1 hour at least outside before steam
3. Add 10gm Turmeric Powder

Date: 8 Nov, 2026 12:54 am

Chicken Curry [Total:21.855kg]
Time: & Temperature:

Group A

#	Ingredients	Need	Cost
VO	Vegetable Oil	874 gm	$2.19
105844	Butter Unsalted	219 gm	$2.95

Group B FRY UNTIL ITS BROWN

#	Ingredients	Need	Cost
106685	Garlic Crushed	1 kg 93 gm	$4.59
XDON5	Onion Diced 5mm	4 kg 371 gm	$16.39
CP	Curry Powder Clive Of India	219 gm	$2.19
TRM	Turmeric	109 gm	$0.87
102434	Salt	219 gm	$0.22

Group C (MIX MASALAS WELL AND COOK FOR 15 MINUTES UNTIL SIMMER ON LOW HEAT)

#	Ingredients	Need	Cost
BR/F/DIC2x2	Breast Fillet Diced – Br/f/dic2x2	21 kg 855 gm	$196.70
102917	Crushed Tomatoes	6 kg 557 gm	$15.74

Group D

#	Ingredients	Need	Cost
101091	Corn Flour	546 gm	$1.09
	Water	1 kg 93 gm	$0.00
XCHPCOR	Coriander Chopped Clean	437 gm	$8.28
Total		38 kg	$251.20

Cooking Instruction

No istruction found.

RAVIOLI BEEF FROZEN PASTA [Total:13.92kg]
Time: 12 minutes & Temperature: Boiling hot water

GROUP A (BRING WATER TO BOILING HOT)

#	Ingredients	Need	Cost
	Water	139 kg 200 gm	$0.00
102434	Salt	139 gm	$0.14

GROUP B (ADD VEGETABLE OIL AFTER RINSING PASTA WITH COLD WATER IN A DEEP HOLE TRAY)

#	Ingredients	Need	Cost
VO	Vegetable Oil	696 gm	$1.74
RAV	Ravioli Beef Frozen Pasta 12 Mins	13 kg 920 gm	$118.32
Total		154 kg	$120.20

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BANGER SAUSAGE BEEF ROAST 18 MINUTE [Total:30.545kg]
Time: 18 MINUTES & Temperature: 180 DEGREE Roast

GROUP A

#	Ingredients	Need	Cost
9089K	Sausage Tasty Beef Thick 9089k Roast 18 Minute	30.545	$259.63
Total		31 kg	$259.63

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BROCCOLI MASH [Total:23.095kg]
Time: 22 MINUTES & Temperature: 180 DEGREE Roast

GROUP A (WEIGH THESE TOGETHER AND ROAST IT FOR 22 MINUTES AT 180 DEGREE)

#	Ingredients	Need	Cost
XBROR	Xbror (broccoli Rice) For Broccoli Mash	23 kg 95 gm	$57.74
Total		23 kg	$57.74

Cooking Instruction

1)WEIGH AND **ROAST GROUP A FOR 22 MINUTES AT 180 DEGREE TEMPERATURE**

Date: 8 Nov, 2026 12:54 am

SRIRACHA SAUCE MAYONNAISE [Total:5.015kg]
Time: & Temperature:

Group A

#	Ingredients	Need	Cost
103289	Garlic Aioli Mayonnaise	2 kg 307 gm	$23.07
102731	Brown Sugar	201 gm	$0.36
101491	Lemon Juice	176 gm	$0.33
	Paprika Sweet	75 gm	$0.38
	Sriracha Sauce Mayo	2 kg 6 gm	$20.06
Total		5 kg	$44.20

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

Spaghetti POT 13 MINUTES [Total:13.49kg]
Time: & Temperature:

GROUP A (BRING WATER AND SALT TO BOIL)

#	Ingredients	Need	Cost
	Water	107 kg 920 gm	$0.00
102434	Salt	135 gm	$0.13

GROUP C (ADD OIL AFTER RINSING PASTA IN COLD WATER) USE HOLE TRAY

#	Ingredients	Need	Cost
VO	Vegetable Oil	675 gm	$1.69
SPAG	Spaghetti (pot) 13 Minutes(be Very Careful Not To Undercook And Sticky)	13 kg 490 gm	$31.30
Total		122 kg	$33.12

Cooking Instruction

13 minutes full cook and drain.Wash with cold water and mariniade with vegetable oil on hole tray.

Date: 8 Nov, 2026 12:54 am

SRIRACHA CHICKEN MAYO MIX SAUCE [Total:10.03kg]
Time: & Temperature:

GROUP A

#	Ingredients	Need	Cost
	Sriracha Chicken Mayo	5 kg 15 gm	$50.15
	Cooked Peri Peri Chicken	8 kg 24 gm	$80.24
Total		13 kg	$130.39

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

FROZEN GREEN PEAS RAW [Total:1.96kg]
Time: 18 minutes Roast & Temperature: 180 degree

FROZEN GREEN PEAS RAW Roast

#	Ingredients	Need	Cost
102063	Frozen Green Peas 18 Minutes Roast 180 Degree	1 kg 960 gm	$6.86
Total		2 kg	$6.86

Cooking Instruction

Defrost first 2 hours on hole tray.

18 MINUTES ROAST 180 DEGREE

Date: 8 Nov, 2026 12:54 am

BUTTER CHICKEN PEAS SAUCE MIX [Total:21.56kg]
Time: & Temperature:

BUTTER CHICKEN PEAS SAUCE MIX

#	Ingredients	Need	Cost
	Butter Chicken Sauce	17 kg 248 gm	$86.24
102063	Green Peas Steamed	3 kg 881 gm	$14.75
	Cooked Tandoori Chicken	20 kg 482 gm	$204.82
Total		42 kg	$305.81

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

BEEF STROGANOFF SAUCE [Total:17.55kg]
Time: & Temperature:

GROUP A (SAUTEE UNTIL BROWNN SMOKEY)

#	Ingredients	Need	Cost
VO	Vegetable Oil	878 gm	$2.19
106685	Garlic Crushed	878 gm	$3.69
105844	Butter Unsalted	351 gm	$4.74

GROUP B (COOK UNTIL BEEF IS GOLDEN BROWN)

#	Ingredients	Need	Cost
4011	Beef Strips	17 kg 550 gm	$280.80
101732	Dijon Mustard	1 kg 53 gm	$9.48
XSLBUT	(xslbut) Mushroom Button Sliced	12 kg 285 gm	$97.67

GROUP C (MIX ALL AND WHISK IT BEFORE POURING INTO THE POT)

#	Ingredients	Need	Cost
SRC	Sour Cream	1 kg 755 gm	$10.71
100885	Fresh Cream Thickened Bulla	1 kg 755 gm	$11.58
101236	Gravy Powder	2 kg 808 gm	$26.40
	Water	5 kg 616 gm	$0.00
Total		45 kg	$447.24

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

MANGO SAUCE [Total:5.1litre]
Time: & Temperature:

GROUP A 1)WEIGH GROUP A IN A POT AND BRING IT TO BOIL

#	Ingredients	Need	Cost
	Mango Chunks	3 kg 570 gm	$28.56
	Water	1 kg 530 gm	$0.00
102731	Brown Sugar	561 gm	$1.01
100608	Chicken Booster	179 gm	$1.16
Total		6 kg	$30.73

Cooking Instruction

Date: 8 Nov, 2026 12:54 am

MANGO CHICKEN SAUCE MIX [Total:7.48kg]
Time: & Temperature:

MANGO CHICKEN SAUCE MIX

#	Ingredients	Need	Cost
MS	Mango Sauce	5 kg 984 gm	$41.89
	Cooked Peri Peri Chicken	7 kg 480 gm	$74.80
Total		14 kg	$116.69

Cooking Instruction

No istruction found.

Date: 8 Nov, 2026 12:54 am

Plain Cauliflower Rice Roasted [Total:0.21kg]
Time: 22 minutes roast & Temperature: 180 degree Roast

Group A

#	Ingredients	Need	Cost
XCAURI	(xcauri) Cauliflower Rice	210 gm	$0.53
VO	Vegetable Oil	4 gm	$0.01
102434	Salt	1 gm	$0.00
Total		0 kg	$0.54

Cooking Instruction

No istruction found.