

# **Recipe Production**

Printed: 04/04/2020 5:32 PM

(Unassigned)

(Unassigned)

**Recipe Number:** HK2241 **Recipe Name:** Mushroom Duxelle

Hot: Yes Recipe Source: Cook Book HACCP Process Category: Same Day

**Serving Description:** 

Projected Yield	Actual Yield			
Quantity Serving Size	Quantity So	erving Size	Leftovers D	isposition
100 1/8 cup				
Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate
Stock Number Description	Amount 1 M	leasure 1	Amount 2 Measure	2 Location

Pound

Tbsp

### **Cooking Instructions**

2572

1311

Cooking Temperature: 0 Cooking Times: Hours: 0 Minutes: 0

3

4

**Pre-Preparation Instructions** 

Sourced via partnership with the CIA Healthy Kids Collaborative

## **Preparation Instructions**

- 1) Chop mushrooms in Robocoupe until a fine grind.
- 2) Toss with oil and spread on sheet pans.
- 3) Roast at 375 degrees F. for 15 minutes

### **Serving Instructions**

CCP - Minimum internal temperature should be 140 degrees F. or above.

MUSHROOM BUTTON 10 LB

OIL OLIVE CANOLA BLEND 10 L



# **Recipe Production**

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Recipe Number: HK2241		Recipe Name: Mushroom	Recipe Name: Mushroom Duxelle			
		Recipe	Nutrient	Nutrient		
		Nutrient	Value per	Value per	% of	Missing
Nutrient	Unit	Value	100 Grams	Serving	Calories	Value
Food Energy	kcals	776.7365	54.9008	7.7674		
Saturated Fat	g	8.1365	0.5751	0.0814	9.43	
Sodium	mg	69.1201	4.8855	0.6912		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	58.6265	4.1438	0.5863	67.93	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	44.3625	3.1356	0.4436	22.85	
Total Dietary Fiber	g	13.6075	0.9618	0.1361		
Protein	g	42.0493	2.9721	0.4205	21.65	
Vitamin A (RE)	RE	0.0000	0.0000	0.0000		
Vitamin A (IU)	IU	0.0000	0.0000	0.0000		
Vitamin C	mg	28.5761	2.0198	0.2858		
Calcium	mg	41.3645	2.9237	0.4136		
Iron	mg	7.1065	0.5023	0.0711		
Moisture	g	1,258.0600	88.9214	12.5806		
Ash	g	11.5674	0.8176	0.1157		

Stock	Units per			Broken Broken Unit	Actual
Number	Description	Case Location	Cases	Units Description	Used
2572	MUSHROOM BUTTON 10 LB	1.00 (Unassigned)	3	0.00 LB	1
1311	OIL OLIVE CANOLA BLEND 10 L	1.00 (Unassigned)	0	0.01 CONTAINER (	1

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