



Cafe Iterum

Brunch Fried Rice

Type

Kitchen Specials

Menu Price		Gross Margin		Per Serving	
\$12		81.70%		\$2.20 / each	
Food Cost		Labor Cost		Prime Cost	
\$2.2 18.30%		\$0.00 0.00%		\$2.2	
Serving	Serving Size	Prep Time	Cook Time		
	1 each	mins	mins		

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	No	No	No	No	No	No	No

INGREDIENTS

100 gram	Cooked White Rice	\$0.08	50 gram	Herb Roasted Chicken 11	\$0.51
40 gram	Roast Broccoli	\$0.82	1 each	Eggs, whole	\$0.2
20 gram	Pickled Carrots	\$0.11	20 gram	Soy Maple Glaze	\$0.23
10 gram	Sriracha, bottle	\$0.09	1 gram	Spices, sesame seed	\$0.01
10 gram	House Herby Mix	\$0.15			

PREPARATION & PROCEDURES

1. In a cast iron pan put on high heat.
2. Add 1 oz of oil to pan, wait till it is smoking
3. Add Rice, break apart rice with spatula.
4. Add Chicken and broccoli
5. Fry on medium high heat for 3 minutes
6. Move everthing to top of pan, add a little more oil and add one egg inside the oil. Quickly scramble it. And stir egg till fully cooked then incorporate into rice.
- 7.Fry for 2 minutes, stiring as needed.
8. Add carrots, herbs, sriracha. stir one minute. Add maple soy, cook one minute and finished.
9. Put on plate or bowl, top with herbs and furikake.