

## Recipe template

Name Of Dish- Apple Fritters						Date- 25/09/2014	
Yield- 4							
Preparation time: 70 mins		Cooking time: 10 mins		Total time: 80 mins			
Ingredient name	Required measure			Cost		Work it out	
	Amount	UOM		\$UOM	Total cost		
Granny smith apples, cored	0.400	Kg					
<u>Batter</u>							
Plain flour	0.200	Kg					
Salt	0.005	Kg					
Fresh Yeast	0.020	Kg					
Milk	0.250	L					
<u>Cinnamon Sugar</u>							
Castor sugar	0.100	Kg					
Demerera sugar	0.100	Kg					
Ground cinnamon	0.040	Kg					
Palin flour	0.150	Kg					
			Total cost			Selling price per serve	
			Number of serves		4	Profit per serve	
			Cost per serve			FC%	

### Method-

#### Batter

1. Sift salt & flour together, add yeast.
2. Slowly incorporate the milk to achieve a smooth lump free batter.
3. Allow to rest for 1 hour before use.

# Recipe template

## Apples

1. Core & peel apples.
2. Cut apples into 5mm rings & place into acidulated water until required.

## Cinnamon Sugar

1. Blitz together all the ingredients til a fine powder has been achieved.
2. Store in an airtight container until required.

To assemble the fritters dust the apple rings in the plain flour, coat with batter & deep fry at 180 deg celsius for approx 5 min per side, drain & dust with cinnamon sugar.

## Notes-

- Fritters can be served with crème anglaise, fruit based coulis & ice cream.

## Equipment-

- Scales
- Measuring jugs
- Bowls
- Whisk
- Peeler & corer
- Cooks knife
- Cutting board
- Food processor
- Spider
- Deep fryer