

**REVOLUTION
KITCHEN SPECS
APRIL 2023
BULK / PREPS**

BULKS

BEER & BBQ SAUCE

INGREDIENTS

100g BBQ Sauce
25ml Amstel lager

METHOD

1. Mix the ingredients together well.
2. Cover, label, date, refrigerate.
3. Yield: 125g Batch.

BEER BATTER MIX

INGREDIENTS

500 g Prestige Batter Mix
800 ml Water
2 g Table Salt
200 g Amstel lager

METHOD

1. Combine ingredients well with a whisk.
2. Yield: 1.502kg batch.
3. Cover, date, refrigerate.

BBQ MUSTARD MAYO

INGREDIENTS

100 g Mayonnaise
50 g Bulk: Beer & BBQ sauce
25 g French's Mustard

METHOD

1. Mix all the ingredients together well.
2. Yield: 175g batch.
3. Cover, date, re-refrigerate.

BBQ BEANS

INGREDIENTS

100 g Baked Beans
15 g BBQ Sauce

METHOD

1. Re-heat the beans in the microwave.
2. Stir in the BBQ sauce.

BEER MAC & CHEESE

INGREDIENTS

450 g Mac Cheese
50 ml Amstel lager

METHOD

1. De-frost the mac n cheese, combine both ingredients cold, mix well.
2. Yield: 500g batch.
3. Cover, date, refrigerate.

BULKS

INGREDIENTS

150 g Blue Cheese Slices
300 g Mayonnaise

BLUE CHEESE MAYO

METHOD

1. Chop the cheese slices into small pieces and mix well with the mayonnaise.
- 2.. Cover, label, date & refrigerate.

CROUTONS

INGREDIENTS

20 ml Extra Virgin Olive Oil P.E.T.
1 g Table Salt
70 g Sourdough Country Loaf

METHOD

1. Cut a thick slice into rough pieces about 2cm square.
2. Toss in olive oil and salt, bake in the oven until golden.
3. Keep on the pass for service. Keep airtight after service for 3 days.
4. For service, re-fresh in the oven to crisp up before serving.

COOKED PULLED CHICKEN

INGREDIENTS

200 g Chicken Breast
5 ml Rapeseed Oil
2 g Bulk: 4:1 Seasoning

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

Remember to use any under weight chicken strips/trim from the chicken breast, use this recipe if you require more.

1. Oil the chicken breast & season.
2. In a hot pan, seal the chicken so its brown on each side, place in to the oven and cook through for 4-5 minutes. Ensure a core temperature of 75°C (82°C in Scotland) is achieved.
3. Allow to cool.
4. Pull each chicken into 10 pieces.
5. Cover, date and put in to the fridge until you need it.

CHILLI VODKA SALSA

INGREDIENTS

500g Tomato salsa
40 g Red Onions
5 g Coriander
35 g Chilli Vodka (Revolution Flavour)

METHOD

1. Finely dice the red onion.
2. Wash & chop the coriander.
3. In a large bowl mix together the red onion, chilli vodka, salsa then add the chopped coriander.
4. Cover, date and label with use by 3 days, store in a fridge.
5. Yield = 2.32kg batch.

CAJUN MARINATED CHICKEN

INGREDIENTS

600 g Chicken Breast
10 g Cajun Seasoning
15 ml Rapeseed Oil

YIELD:

Total weight: 625 g
Cooked weight: 437.5g
= 12 x strips/skewers (50g)
= 3 pieces (burgers = 150g)
= 3 whole breasts (mains = 200g)

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

1. Weigh the inner fillet, if it is less than 50g cook in the oven as seasoned pulled chicken for sandwiches and pizzas, Weigh the chicken breast, if it is more than 200g trim down and cook this for pulled chicken for the pizzas and sandwiches

MAIN COURSE

1. Butterfly the chicken breast in half length ways, **do not cut all the way through.**
2. Leave whole for 200g main course.

BURGERS

1. Butterfly the chicken breast in half length ways, **do not cut all the way through.**
2. Cut into 50g (for strips) and 150g (for burgers).

STRIPS / SKEWERS

1. Cut the breast all the way through in half length ways, then half again = 4 strips (50g each) per breast.
2. Mix the oil with the cajun spice.
3. Cover all sides of the chicken in the marinade.
4. Cover, date, refrigerate.

FOR SERVICE:

1. In a hot pan with no oil, sear the chicken on both sides until blackened.
2. Transfer to a tray if not cooked through to finish in the oven.

CAJUN MARINATED CHICKEN (VE)

INGREDIENTS

600 g Arleys plant based chicken breast
10 g Cajun Seasoning
15 ml Rapeseed Oil

YIELD:

Total weight: 625 g
= 9 strips
= 6 pieces (mains/burgers)

METHOD

1. Cut 1 piece into 3 strips **OR** keep whole for mains.
2. Mix the oil with the cajun spice.
3. Cover all sides of the chicken in the marinade.
4. Cover, date, refrigerate **OR** serve straight away.

FOR SERVICE:

1. In a hot pan with no oil, sear the chicken on both sides until blackened.
2. Transfer to a tray if not cooked through to finish in the oven.

BULKS

COLESLAW

INGREDIENTS

30 g Mayonnaise
50 g Coleslaw Red Star
0.5 g Salt
0.5 g Black Pepper

METHOD

1. Mix all ingredients together and season.

MAKE TO ORDER OR FOR SERVICE, DO NOT MAKE FOR THE DAY.

COLESLAW (VE)

INGREDIENTS

10 g French Dressing
50 g Coleslaw Red Star
0.5 g Salt
0.5 g Black Pepper

METHOD

1. Mix all ingredients together and season.

MAKE TO ORDER OR FOR SERVICE, DO NOT MAKE FOR THE DAY.

COOKED BACON

INGREDIENTS

1 kg Streaky Bacon

METHOD

1. Lay out the bacon on the baking trays keeping the slices separate.
2. Cook until crispy on both sides in the oven at 200°C. **Make sure it is crispy.**
3. Keep whole for burgers, brunch.
4. Chop into small bacon bits for bacon bits.
3. Label, date, refrigerate.

Yield = approx 300g cooked weight from 1kg.

FLAT BREAD

INGREDIENTS

130 g Pizza Dough
5 ml Extra Virgin Olive Oil P.E.T.

METHOD

1. Using half a dough ball, stretch out to 6" round and dock to create holes to stop it rising
2. Drizzle with the olive oil and bake in the pizza oven for 2-3 minutes turning regularly.
3. Cut the round in to 8 wedges
4. Make to to order, do not make in advance.

YIELD: 1 piece.

BULKS

FRIED CHICKEN

INGREDIENTS

600 g Chicken Breast
110 g Alpro Soy Yogurt
90 g GF Chicken Breading
60 g Rapeseed Oil

YIELD:

Total weight: 860 g
= 3 pieces (burgers = 150g)
= 3 whole breasts (mains = 200g)

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

1. Weigh the inner fillet, if it is less than 50g cook in the oven as seasoned pulled chicken for sandwiches and pizzas, Weigh the chicken breast, if it is more than 200g trim down and cook this for pulled chicken for the pizzas and sandwiches

MAIN COURSE

1. Butterfly the chicken breast in half length ways, **do not cut all the way through.**
2. Leave whole for 200g main course.

BURGERS

1. Butterfly the chicken breast in half length ways, **do not cut all the way through.**
2. Cut into 50g (for strips) and 150g (for burgers).

STRIPS / SKEWERS

1. Cut the breast all the way through in half length ways, then half again = 4 strips (50g each) per breast.

FOR SERVICE

2. Coat the chicken in the soy yoghurt.
3. Then coat the chicken in the gluten free breading.
4. Fry at 180°C for 3-4 mins until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland) is achieved. **Do not season.**

BULKS

FRIED CHICKEN BREAST (VE)

INGREDIENTS

6 ea. (600 g) Arleys Plant Based
Chicken Breast
110 g Alpro Soy Yogurt
90 g GF Chicken Breading
60 g Rapeseed Oil

YIELD:

Total weight: 860 g
= 6 pieces (mains/ burgers)
= 16 strips

METHOD

MAINS/BURGERS

1. Leave the plant based chicken whole.

STRIPS

1. Cut the plant based chicken into 3 pieces.
2. Coat the chicken in soy yoghurt.
3. Then coat the chicken in the gluten free breading.
4. Fry at 180°C for 3-4 mins until golden and crispy. Ensure a core temperature of 75°C (82°C in Scotland) is achieved. **Do not season.**

BULKS

GRAVY

INGREDIENTS

80 g Savoury Gravy Granules
1 L Water

METHOD

1. Heat the water in a pan and when it's warm whisk in the gravy granules. Whisk regularly until it boils and thickens (this is for a thick gravy).
2. Cover, date and refrigerate.

HARISSA HUMMUS

INGREDIENTS

300 g Hummus
10 g Cajun Seasoning
2 g Mint

METHOD

1. Finely chop the mint.
2. Mix the Ingredients together well.
2. Cover, date and refrigerate.

LIME PICKLE MAYO

INGREDIENTS

200 g Mayonnaise
50 g Lime Pickle
3 g Cumin
5 g Ground Coriander
5 g Fresh Coriander
3 g Mint
2 g Madras Curry Powder

METHOD

1. Finely chop the lime pickle.
2. Finely chop the herbs.
3. Mix all the ingredients together.
4. Cover, date and refrigerate.

MAC'N'CHEESE CRUMB

INGREDIENTS

100 g Panko Breadcrumbs
50 g Grated Mozzarella

METHOD

1. Combine ingredients together, cover, label & date & refrigerate.

ROASTED RED PEPPER

INGREDIENTS

135 g Red Peppers
10 g Rapeseed Oil

METHOD

1. Cut the pepper in to large slices and lay flat on a baking tray, sprinkle over oil and roast in the oven until soft and slightly charred.
2. Allow to cool and slice into 2cm strips.
3. Cover, label, date & refrigerate.
4. Yield = 100g cooked weight approx.

BULKS

INGREDIENTS

10 g Cajun Seasoning
5 g Black Pepper
5 g Salt

METHOD

1. Mix all ingredients together well.
2. Cover and date.

SRIRACHA MAYO

INGREDIENTS

100 g Mayonnaise
30 g Sriracha Sauce

METHOD

1. Mix the ingredients together well.
2. Cover, date & refrigerate.

TRUFFLE GRAVY

INGREDIENTS

200 ml Bulk: Gravy
5 g Black Truffle Oil

METHOD

1. Mix all ingredients together well.
2. Cover, date and refrigerate.

DOUGH BALLS

INGREDIENTS

130 g Sourdough Style Pizza Dough Balls
30 g Garlic Butter

METHOD

1. Cut the half pizza dough ball into 12 and roll into dough ball shape.
 2. Bake in the pizza oven for 2-3 mins at 300°C in a round enamel dish.
 3. Toss in the garlic butter towards the end and finish the balls back in the oven for 30-60 secs.
- YIELD** = makes 12 dough balls.

DOUGH BALLS (VE)

INGREDIENTS

130 g Pizza Dough
30 g Extra Virgin Olive Oil
0.5 g Salt
0.5 g Black Pepper

METHOD

1. Cut the half pizza dough ball into 12 and roll into dough ball shape.
 2. Bake in the pizza oven for 2-3 mins at 300°C in an enamel dish.
 3. When the doughballs are **nearly** done, toss in olive oil and seasoning, then finish for final 30-60 secs.
- YIELD** = makes 12 dough balls.

BULKS



CHEESE BURGER SLIDERS

INGREDIENTS

1 ea. Vegan mini brioche sliders
10 g Revolution Relish (burger sauce)
5 g Lettuce Iceberg
75 g (0.5 ea.) Beef Steak Burger
0.5 slice Cheese Burger Slices
7 ml Rapeseed Oil

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

1. Break a burger in to 75g (1/2) & Roll each burger piece into a ball then flatten to 7mm thick.
2. Place these on the griddle using the oil with a red spatula and cook for 3 minutes. Ensure a core temperature of 75°C (82°C in Scotland) is achieved.
3. Melt the cheese over the top using the closh and water
4. Slice the slider buns through the middle. Toast until golden brown.
4. Build:
 - Toasted Bun
 - Revs Relish
 - Lettuce
 - Burger
 - Cheese
 - Lid & skewer
5. Yield: 1 x slider.

CHEESE BURGER SLIDERS (V) & (VE)



DISH VARIANTS:

Vegetarian (normal cheese)
Vegan (vegan cheese)

INGREDIENTS

1 ea. Vegan mini brioche sliders
10 g Revolution Relish (burger sauce)
5 g Lettuce Iceberg
0.5 ea. Meatless Farm Burger
0.5 slice Cheese Burger Slice **OR**
0.5 slice Sliced Vegan Cheese
5 ml Rapeseed oil.

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

1. Break 1 burger in half & roll each burger piece into a ball then flatten to approx mm thick.
2. cook on the griddle using the oil, make sure it's caramelised on both sides. Ensure a core temperature of 75°C (82°C in Scotland) is achieved.
3. Melt the cheese over the burger under the grill.
4. Slice the slider buns through the middle. Toast until golden brown.
5. Build:
 - Toasted Bun
 - Revs Relish
 - Lettuce
 - Burger
 - Cheese **OR** Vegan Cheese
 - Lid & skewer
6. yield: 1 x slider.