# REVOLUTION KITCHEN SPECS APRIL 2023 KIDS MENU

# **KIDS BULKS**

# **CLASSIC BURGER SLIDER**

#### **INGREDIENTS**

1 ea. Vegan Mini Brioche Sliders 10 g Rev's Relish 5 g Lettuce Iceberg 0.5 ea. Beef Steak Burger

#### CRITICAL CONTROL POINTS

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

#### METHOD

- 1. Break the burger into quarters and roll each piece into a ball, then flatten to 7mm thick.
- 2. Cook these on the griddle for 3 mins using a little oil and a red spatula. Ensure a core temperature of 75°C (82°C in Scotland).
- 3. Melt the cheese on top using a closh and water.
- 4. Slice the slider buns through the middle and toast until golden brown.
- 5. Build:
- Toasted base
- Relish
- Lettuce
- Burger
- Lid & Skewer
- 6. Serve the fries on the side.

# **KIDS**

# **CLASSIC BURGER**

## INGREDIENTS

2 serv. Kids Bulk: Classic Burger Slider

## **CROCKERY**

1. Speckled Rectangular Plate

#### METHOD

- 1. Prepare the sliders as per the spec (2 pp).
- 2. Serve on the plate with the chosen sides.

#### CRITICAL CONTROL POINTS

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

is achieved.

# **KIDS BULKS**

# FRIED CHICKEN SLIDER

#### **INGREDIENTS**

1 ea. Vegan Mini Brioche Sliders10 g Rev's Relish5 g Lettuce Iceberg1 strip: Bulk: Fried Chicken Strips

# CRITICAL CONTROL POINTS

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

#### METHOD

- 1. Cook the chicken as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).
- 2. Slice the slider buns through the middle and toast until golden brown.
- 3. Build:
- Toasted base
- Relish
- Lettuce
- Burger
- Lid & Skewer
- 4. Serve the fries on the side.

# **KIDS**

# FRIED CHICKEN BURGER

#### INGREDIENTS

2 serv. Kids Bulk: Fried Chicken Slider

#### CROCKERY

1. Speckled Rectangular Plate

## METHOD

- 1. Prepare the sliders as per the spec (2 pp).
- 2. Serve on the plate with the chosen sides.

#### CRITICAL CONTROL POINTS

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

is achieved.

# MAC'N'CHEESE



## **INGREDIENTS**

225 g Mac Cheese 0.5 serv. Sides: Garlic Bread

#### **CROCKERY**

- 1. Speckled Rectangular Plate
- 2. Enamel Dish

#### CRITICAL CONTROL POINTS

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

- 1. Heat the mac cheese in a portion pot in the microwave for 1 minute. Ensure a core temperature of 75°C (82°C in Scotland).
- 2. Prepare the 1/2 garlic bread as per the spec.
- 3. Serve the mac'n'cheese in a COLD enamel dish with the garlic bread.

# **FISH FINGERS**



# **INGREDIENTS**

50 g Rapeseed Oil 4 ea. Fish Fingers

## CROCKERY

1. Speckled Rectangular Plate

## **METHOD**

- 1. Deep fry the fish fingers for 4 minutes. Drain well. Ensure a core temperature of 75°C (82°C in Scotland).
- 2. Serve on the plate with the chosen sides.

## CRITICAL CONTROL POINTS

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

# **FRIED CHICKEN**



## **INGREDIENTS**

2 strips Bulk: Fried Chicken Strips 1 serv. Kids Sides: Fries

## CROCKERY

1. Speckled Rectangular Plate

#### METHOD

- 1. Prepare the chicken strips as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).
- 2. Serve on the plate with the chosen sides.

# •CRITICAL CONTROL POINTS

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

# **SAUSAGES**

## **INGREDIENTS**

2 ea. Cooked Sausage

#### CROCKERY

1. Speckled Rectangular Plate

## METHOD

1. Heat the sausages in the microwave for 40 seconds. Ensure a core temperature of 75°C (82°C in Scotland).

2. Serve on the plate with the chosen sides.

#### CRITICAL CONTROL POINTS

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

•is achieved.

# **MARGHERITA**



#### INGREDIENTS

130 g Pizza Dough Balls 5 g Plain White Flour

35 g Gusto pizza sauce 1 g Basil

35 g Grated Mozzarella

#### CROCKERY

- 1. Speckled Rectangular Plate
- 2. Small Pizza Wheel

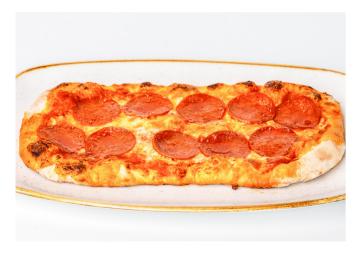
#### CRITICAL CONTROL POINTS

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

#### METHOD

- 1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.
- 2. Hand stretch the half dough 6" elongated rectangle (like a skinny pizza)
- 3. Build the pizza:
- Pizza sauce
- Basil torn
- Mozzarella
- 4. Bake for 2-3 minutes turning 1/2 way through.
- 5. Serve on a speckled rectangular plate with a pizza wheel.

# **PEPPERONI**



## **INGREDIENTS**

130 g Pizza Dough Balls 5 g Everyday Favourites Plain White Flour

35 g Gusto pizza sauce

35 g Grated Mozzarella

30 g (10 ea.) Pepperoni Slices

#### CROCKERY

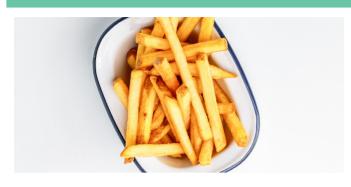
- 1. Speckled Rectangular Plate
- 2. Small Pizza Wheel

#### CRITICAL CONTROL POINTS

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

- 1. De-frost the dough and prove in fridge for 12 hours or over night, bring to room temp before use.
- 2. Hand stretch the half dough 6" elongated rectangle (like a skinny pizza).
- 3. Build the pizza
- Pizza sauce
- Mozzarella
- Pepperoni
- 4. Bake for 2-3 minutes turning 1/2 way through.
- 5. Serve on a speckled rectangular plate with a pizza wheel.

# KIDS FRIES



#### **INGREDIENTS**

100 g Fries 10 ml Rapeseed Oil

## **CROCKERY**

1. Enamel Dish

## METHOD

- 1. Deep fry fries at 180°c for 4 mins until crisp and golden. Drain and lightly season with salt.
- 2. Serve in an enamel dish.

## CRITICAL CONTROL POINTS

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

# **SWEETCORN**



## **INGREDIENTS**

50 g Sweetcorn

## **CROCKERY**

1. Square White Ramekin

#### CRITICAL CONTROL POINTS

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

## METHOD

1. Heat the sweetcorn in the microwave for 20 seconds. Ensure a core temperature of 75°C (82°C in Scotland).

2. Serve in a square white ramekin on the speckled rectangular plate.

# **SALAD**



## **INGREDIENTS**

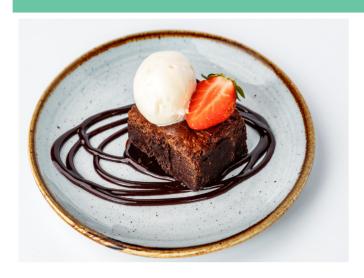
1 serv. Sides: House Salad

## **CROCKERY**

1. Speckled Triangle Bowl

- 1. Prepare salad as per spec.
- 2. Serve in triangle speckled bowl on speckled rectangular plate.

# **CHOCOLATE BROWNIE**



## **INGREDIENTS**

0.5 ea. Chocolate Brownie 10 g Chocolate Sauce 1 scoop (50 ml) Vanilla Ice Cream 20 g Strawberries

# CROCKERY

1. Small Speckled Plate

## **METHOD**

- 1. Place the 1/2 brownie on to the plate.
- 2. Scoop vanilla ice cream and place on the top.
- 3. Garnish with a half strawberry and chocolate sauce.

# ICE CREAM (1 OR 2 SCOOPS)



# INGREDIENTS

50 ml (1 scoop) Vanilla Ice Cream 100 ml (2 scoops) Vanilla Ice Cream

## **CROCKERY**

1. Speckled Triangle Bowl

## METHOD

1. Scoop ice cream into speckled triangle bowl.

# **CHOCOLATE MILK**



## **INGREDIENTS**

25 g Chocolate Sauce 200 ml Semi Skimmed Milk

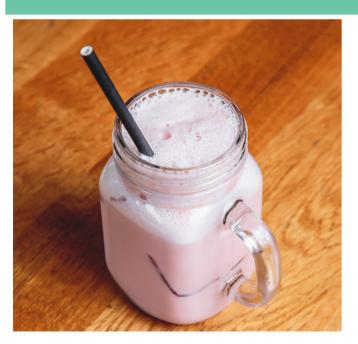
## GLASSWARE

1. Jam Jar

# METHOD

- 1. Ice up a boston tin, then add the chocolate sauce and milk.
- 2. Shake thoroughly and strain into a freshly iced jam jar.
- 3. Serve with straw.

# **STRAWBERRY MILK**



# **INGREDIENTS**

25 g Strawberry Puree 200 ml Semi Skimmed Milk

## GLASSWARE

1. Jam Jar

- 1. Ice up a boston tin, then add the strawberry puree and milk.
- 2. Shake thoroughly and strain into a freshly iced jam jar.
- 3. Serve with straw.

# **KIDS - GLUTEN FREE**

# **MARGHERITA**



# CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in

Scotland) is achieved.

#### INGREDIENTS

1 ea GF Pizza base 210g 60 g Pizza Sauce 2 g Basil 40 g Grated Mozzarella

#### CROCKERY

- 1. Speckled Rectangular Plate
- 2. Enamel Dish (fries)
- 3. GF Flag

#### METHOD

- 1. Defrost the dough and prove in the fridge for 12 hours or overnight, bring to room temperature before use.
- 2. Hand stretch the half dough to a rectangle 30cm x 18 cm place onto a clean tray.
- 3. Build Pizza:
- Pizza sauce
- Torn Basil
- Mozzarella
- 4. Bake for 2-3 mins turning 1/2 way through.
- 5. Serve on a white pizza plate with a pizza wheel.

# **PEPPERONI**



#### CRITICAL CONTROL POINTS

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

## INGREDIENTS

1 ea GF Pizza base 60 g Gusto pizza sauce 60 g Grated Mozzarella 60 g (20 ea.) Pepperoni Slices

#### **CROCKERY**

- 1. Speckled Rectangular Plate
- 2. Enamel Dish (fries)
- 3. GF Flag

- 1. Defrost the dough and prove in the fridge for 12 hours or overnight, bring to room temperature before use.
- 2. Hand stretch the half dough to a rectangle 30cm x 18 cm place onto a clean tray.
- 3. Build Pizza:
- Pizza sauce
- Mozzarella
- Pepperoni
- 4. Bake for 2-3 mins turning 1/2 way through.
- 5. Serve on a white pizza plate with a pizza wheel.