

**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 cloth 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 Sliders  
10 g Rev's Relish  
5 g Lettuce Iceberg  
1 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.

### METHOD

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.

# KIDS

## 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.

# KIDS

## 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.

### 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
  - 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

### METHOD

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

## KIDS

## 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.

## KIDS

## 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

### METHOD

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



### 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.

### CRITICAL CONTROL POINTS

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

## PEPPERONI



### 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

### 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
  - Mozzarella
  - Pepperoni
- 4. Bake for 2-3 mins turning 1/2 way through.
- 5. Serve on a white pizza plate with a pizza wheel.

### CRITICAL CONTROL POINTS

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