

Adobo and Wild Blueberry Sauce

A sweet, Spanish inspired sauce perfect for topping or dipping.

Yield: 3 cups
Serves: 40
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Blueberries	20	oz	6 cups
Water, divided			1 cup
Sugar	4	oz	1/2 cup
Lemon juice			2 tsp
Cornstarch	20	g	4 tsp
Minor's® Red Chile Adobo Flavor Concentrate	20	g	2 tsp

Preparation Steps

1. Combine blueberries, 1/4 cup of water, sugar and lemon juice in a pot and bring to a simmer.
2. Once simmering, combine remaining water and cornstarch to form a slurry.
3. Remove berry mixture from heat and stir in the slurry.
4. Place berry mix back on heat and return to a simmer until fully thickened (2-4 minutes). Stir in Minor's Red Chili Adobo Flavor Concentrate.
5. Purée and strain sauce to remove seeds.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	35.62
Energy (KJ)	150
Fats, total (g)	0.12
Fats, saturated (g)	0.01
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	
Sodium (mg)	3.73
Carbohydrate, total (g)	9
Fiber, total dietary (g)	0.6
Sugars, total (g)	7
Protein (g)	0.2
Vitamin A (µg_RAE)	4.5
Vitamin C (mg)	2.5
Calcium (mg)	1.8
Iron (mg)	0.08

Serving Suggestions

Serve hot or cold.

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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Whipped Cream with Culinary Cream

A rich and creamy topping perfect for pairing with pancakes and desserts.

Yield: 2-1/2 qt
Serves: 80
Prep time: 5 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Heavy whipping cream	2	lbs	1 qt
Minor's® Culinary Cream	8	oz	1 cup
Granulated sugar	6	oz	3/4 cup
Vanilla extract			1-1/2 Tbsp

Preparation Steps

1. Combine whipped cream, Minor's Culinary Cream, sugar and vanilla.
2. Use a wire whip and beat until desired stiffness is achieved.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	53.67
Energy (Kj)	226
Fats, total (g)	4.7
Fats, saturated (g)	3
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	17
Sodium (mg)	8.8
Carbohydrate, total (g)	2.6
Fiber, total dietary (g)	0.02
Sugars, total (g)	2.25
Protein (g)	0.26
Vitamin A (µg_RAE)	50
Vitamin C (mg)	0.06
Calcium (mg)	7.8
Iron (mg)	

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

CUSTOM PANCAKE STATION

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

€ ☐ 1 case pancake batter mix*

*Multiple batter variations are recommended. To prepare a full recipe (50 servings/4 oz per serving) of any variation you will need to order the following:

Chocolate Chip Pancake Batter

☐ Pancake Batter Mix + 2-1/2 lbs Nestlé® Toll House® Semi-Sweet Morsels

Blueberry Chipotle Pancake Batter

☐ Pancake Batter Mix + 3 pt blueberries + 1 tub Minor's® Chipotle Flavor Concentrate

Cocoa Banana Pancake Batter

☐ Pancake Batter Mix + 10 bananas + 1 container Nestlé Toll House Cocoa

Pumpkin Pancake Batter

☐ Pancake Batter Mix + 2 qt Libby's® Pumpkin + 1 oz pumpkin pie spice

Chipotle Bacon Pancake Batter

☐ Pancake Batter Mix + 2 lbs bacon + 1 tub Minor's Chipotle Flavor Concentrate

☐ 3 qt maple syrup

☐ 1 jug Minor's Bourbon RTU Sauce

☐ 1 lb granulated sugar

☐ 1 box cornstarch

☐ 2 oz vanilla extract

☐ 3 lbs Nestlé Toll House Semi-Sweet Morsels

☐ 1 case Nestlé Buncha Crunch®

☐ 12 oz choice of chopped nuts (approx. 2-1/2 cups)*

*Walnuts, pecans, macadamia and halzenuts all work well on this station.

> Produce

Be sure to ask your distributor about local seasonal produce.

€ ☐ 3 lbs local seasonal fruit**

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€ ☐ 3 pt or 20 oz raspberries for sauce

€ ☐ 3 pt or 20 oz blueberries for sauce

€ ☐ 1 lemon

Bourbon Maple Syrup

Make pancakes and waffles a whole lot sweeter with this memorable maple syrup.

Yield: 6 cups
Serves: 48
Prep time: 1 minute



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Maple syrup	36	oz	4 cups
<i>Minor's</i> ® Bourbon Style RTU Sauce (4x0.5 gal)	17	oz	2 cups

Preparation Steps

1. Whisk together maple syrup and *Minor's* Bourbon Style Sauce.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	78
Energy (KJ)	332
Protein (g)	0.1
Carbohydrate, total (g)	19.6
Fats, total (g)	0.1
<i>Sugars, total (g)</i>	16.8
Fats, saturated (g)	
Fiber, total dietary (g)	
Sodium (mg)	65
Calcium (mg)	14
Cholesterol (mg)	
Iron (mg)	
Vitamin A (µg_RAE)	
Vitamin C (mg)	

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CUSTOM PANCAKE STATION CONT.

ORDER GUIDE

Order Guide for **50** Servings

***Bananas, strawberries, peaches, raspberries, blueberries, blackberries, cherries, pineapple, mandarins, pears and mango are all items that work well on this station.*

> **Frozen**

☐ 1 tray Stouffer's® Escalloped Apples

> **Dairy**

☐ 1 qt heavy whipping cream

> **Refrigerated**

☐ 1 tub Minor's Culinary Cream

CUSTOM PANCAKE STATION

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Prepare Pancake Mix recipe (feature one or offer the guest multiple batter options)
- € ☐ Prepare Bourbon Maple Syrup recipe
- € ☐ Prepare Adobo and Wild Blueberry recipe
- € ☐ Prepare Chipotle Raspberry Sauce
- € ☐ Secure maple syrup
- € ☐ Prepare whipped cream
- € ☐ 8 oz squirt bottles of oil (3)
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure nuts 2-1/2 cups
- € ☐ Secure Nestlé® Toll House® Semi-sweet Morsels
- € ☐ Secure Buncha Crunch®

**Certain mix-ins may require slightly different preparations depending on the item.*

> Day of Service

- ☐ Cook Stouffer's® Escaloped Apples, hold warm
- € ☐ Cut fresh fruit

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burners' function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Container for holding batters (at least 1)
- € ☐ Ladle for batter 2 oz (at least 1)
- € ☐ Containers for syrups/fruit sauces (4)
- € ☐ 1 oz ladle for syrups/fruit sauces (4)
- € ☐ Containers for holding cold toppings (4)
- € ☐ Containers for holding confections and nuts (2)
- € ☐ 1/2 cup scoop for fruit (4)
- € ☐ Tablespoons for serving other toppings (3)
- ☐ Chaffer for holding apples warm (1)
- ☐ Heat-proof spatula (2)