

California Fusion Beef

Beef broth with warm spices and basil.

Yield: 3-1/2 quarts
 Serving Size: 14 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 40 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Beef Base	2.5 oz	72 g	1/4 cup
Mushrooms, sliced	6 oz	170 g	2 cups
Fennel seed, ground	—	6 g	1 Tbsp
Cinnamon stick	.25 oz	10 g	2 each
Basil, fresh, chiffonade	—	6 g	2 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, combine water and Beef Base.
2. Add mushrooms, fennel seed and cinnamon sticks and simmer 25–30 minutes.
3. Season to taste. Remove from heat and add basil. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

CALIFORNIA FUSION BEEF

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Fennel seed
- € ☐ Cinnamon stick
- € ☐ 1 lb brown rice, optional
- € ☐ 2 baguettes, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb button mushrooms
- € ☐ 4 oz basil
- € ☐ 3 lbs local seasonal vegetable*
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*tomatoes, zucchini, yellow squash, kale, chard, artichoke, green beans, fennel, olives, onions, carrots, spinach, peas and corn are all vegetables that work well on this station

> Protein

- ☐ 6 lbs beef sirloin or other tender cut

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> Refrigerated

- € ☐ MINOR'S® Gluten Free Beef Base

CALIFORNIA FUSION BEEF

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 California Fusion Beef recipe
- € ☐ Cut, oil, season, and roast on high heat 6 lbs beef sirloin
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Slice 2 baguettes into rounds and toast rounds with olive oil (optional item)
- € ☐ Cook 1 lb (dry weight) brown rice (optional item)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (9)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (9)

San Francisco Cioppino Broth

This broth is the foundation on which this iconic San Francisco dish is built.

Yield: 1 gallon + 1 quart
 Serving Size: 20 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Crab Base	3 oz	84 g	4 Tbsp
Minor's Clam Base	.75 oz	24 g	1 Tbsp
Olive oil	2 oz	—	1/4 cup
Garlic clove, sliced thin	2 oz	50 g	8 each
Carrots, diced	8 oz	225 g	2 cups
Shallots, julienne	7 oz	200 g	2 cups
Celery, diced	6 oz	170 g	2 cups
Tomatoes, diced	1 lb	450 g	2 cups
White wine	16 fl oz	—	2 cups
Bay leaves	—	2 g	4 each
Parsley leaves	.5 oz	15 g	2 oz

Preparation Steps

1. Whisk Crab Base and Clam Base in water. Set aside.
2. Heat oil in stock pot over medium heat. Add garlic and cook until golden brown, approximately 3 minutes.
Add carrots, shallots and celery and sauté for 5 minutes.
3. Add tomatoes and mix well. Add wine and reduce by half.
4. Add crab and clam broth and bay leaves. Bring to a simmer.
5. Season to taste. Add parsley and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.