

Florentine Biscuits and Gravy

Serve an all-inclusive breakfast with just one simple dish.

Yield: 8 lbs, 9 oz
Serves: 50
Cook time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Olive oil	8	fl oz	1 cup
Perfect Eggs Mix, prepared	75	oz	9-1/2 cups
Turkey, breast fillet, skinless, cooked, sliced	25	oz	9-1/2 cups
Spinach, fresh, baby, sautéed	50	oz	50 slices
Biscuits, plain or buttermilk, baked, warm, sliced in half	56	oz	25 each
<i>Chef-Mate</i> ® Country Sausage Gravy, hot	50	oz	6-1/4 cups

Preparation Steps

1. Preheat a sauté pan over medium heat. Add 1 tsp olive oil. Once oil is hot, add 1-1/2 oz of of Perfect Eggs Mix. Scramble eggs until they are almost cooked.
2. Add 1 slice of turkey and 1/4 cup of spinach to the sauté pan and continue to cook until the eggs are fully cooked and the turkey and spinach are hot.
3. Place a slice of hot turkey on a half of a biscuit. Top with spinach and 1 oz of *Chef-Mate* Country Sausage Gravy.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	240
Energy (KJ)	1023
Fats, total (g)	13.8
Fats, saturated (g)	2.81
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	14.74
Sodium (mg)	485
Carbohydrate, total (g)	16.6
Fiber, total dietary (g)	1.05
Sugars, total (g)	2
Protein (g)	10.3
Vitamin A (µg_RAE)	141
Vitamin C (mg)	8.12
Calcium (mg)	83
Iron (mg)	2.4

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.

©2014 Nestlé Professional

www.nestleprofessional.com

Perfect Eggs Mix (Plain)

Perfectly fluffy eggs made with *Minor's*® Culinary Cream.

Yield: 70
Serves: 25
Prep time: 2 minutes
Cook time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Liquid Eggs	66	oz	2 qt
<i>Minor's</i> Culinary Cream®	6.5	oz	3/4 cup

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Culinary Cream until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.4
Energy (KJ)	224
Fats, total (g)	7.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.9
Sodium (mg)	160.5
Carbohydrate, total (g)	1.8
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.7
Protein (g)	7.6
Vitamin A (µg_RAE)	17.14
Vitamin C (mg)	0.37
Calcium (mg)	55.6
Iron (mg)	1.5

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

Chef Tips

Use for scrambled eggs, frittatas, omelets and other breakfast egg applications.

FLORENTINE BISCUITS AND GRAVY

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 can Chef-Mate® Country Sausage Gravy

> Produce

Be sure to ask your distributor about local seasonal produce.

- € ☐ 6 lbs local seasonal spinach
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*

**Kale, tomatoes, various mushrooms, onions, jalapeño peppers, bell peppers, olives, potatoes, broccoli, cauliflower, carrots, asparagus, beans, sundried tomatoes, zucchini, chopped herbs and squash can all be added to increase guest customization.*

> Frozen

- € ☐ 1 case 2-1/4 oz biscuits

> Protein

- € ☐ 1 1/2 lbs turkey breast**

***Bacon, sausage, ham or chicken can all be added to increase guest customization.*

> Refrigerated

- € ☐ 2 qt liquid eggs
- € ☐ 1 tub Minor's® Culinary Cream

FLORENTINE BISCUITS AND GRAVY

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

- € ☐ Secure 25 whole biscuits
- € ☐ Prepare Perfect Eggs Mix recipe (divide into 2 variations using flavor concentrates)
- € ☐ Clean, cut and sauté 6 lbs local seasonal spinach*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce*
- € ☐ Slice 3 lbs turkey for biscuit station
- € ☐ Fill 8 oz squirt bottles with oil (3)

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

> Day of Service

- € ☐ Slice biscuits in half
- € ☐ Heat Chef-Mate® Country Sausage Gravy

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for biscuits with extra linen on top to keep them fresh
- € ☐ Tongs for biscuits
- € ☐ Heatproof spatula (2)
- € ☐ Container for holding eggs cold (2)
- € ☐ 2 oz ladle for eggs (2)
- € ☐ Containers for holding meat and vegetables cold (7)
- € ☐ Tongs or tablespoon scoops for meat and vegetables (7)
- € ☐ Hot bain-marie or soup kettle for keeping gravy hot
- € ☐ 1 oz ladle for gravy
- € ☐ Spoon for adding egg/vegetable mix to biscuit