



2022.3 Full Aloo Tikki Burger

Shelf Life:

-----Batch Sizing-----

Ingredients	Amount	Double	Triple	Half
BUN Multigrain Vegan 4.5	1.000ea	2.0ea	3.0ea	0.5ea
2022.3 Mint Chutney	20.000g	40.0g	60.0g	10.0g
Tamarind Chutney 1L	20.000ml	40.0ml	60.0ml	10.0ml
Lettuce - Butter	0.050ea	0.1ea	0.15ea	0.025ea
ONION RED JUMBO	10.000g	20.0g	30.0g	5.0g
TOMATO - 6 X 7 MED	30.000g	60.0g	90.0g	15.0g
CUCUMBER LONG ENGLI	15.000g	30.0g	45.0g	7.5g
2022.3 Aloo Tikki	1.000PATTY	2.0PATTY	3.0PATTY	0.5PATTY
	1.000PORT	2.0PORT	3.0PORT	0.5PORT

Recipe Instructions:



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2022.3 Aloo Tikki

Shelf Life:

-----Batch Sizing-----

Ingredients	Amount	Double	Triple	Half
2022.3 Potato Patty	120.000g	240.0g	360.0g	60.0g
Sabutdana	15.000g	30.0g	45.0g	7.5g
	1.000PATTY	2.0PATTY	3.0PATTY	0.5PATTY

Recipe Instructions:



2022.3 Potato Patty

Shelf Life:

-----Batch Sizing-----				
Ingredients	Amount	Double	Triple	Half
POTATO RUSSET BAKER	3250.000g	6500.0g	9750.0g	1625.0g
PFO OIL CANOLA JIB ANT	60.000g	120.0g	180.0g	30.0g
SPICE CUMIN SEED WHO	10.000g	20.0g	30.0g	5.0g
ONION RED JUMBO	175.000g	350.0g	525.0g	87.5g
CILANTRO	0.500BUNCH	1.0BUNCH	1.5BUNCH	0.25BUNCH
Garam Masala	5.000g	10.0g	15.0g	2.5g
Chaat Masala	17.000g	34.0g	51.0g	8.5g
SALT COARSE KOSHER	30.000g	60.0g	90.0g	15.0g
Chana (Chickpea) Flour	190.000g	380.0g	570.0g	95.0g
	3.500Kg	7.0Kg	10.5Kg	1.75Kg

Recipe Instructions:

1. Weight out all your ingredients
2. In a saute pan, add oil, cumin and chopped red onions
3. Once aromatic, turn off heat and leave on the side
4. In a mixing bowl, add the mashed potato, the rest of the ingredients, except of the CHICKPEA FLOUR
5. Mix it together, then add the oil, cumin and onion mixture to the bowl
6. Mix again until well combined
7. Add half of the chickpea flour and mix together
8. The chickpea flour acts as a binder, add enough just to make the patties sturdy enough to hold a patty shape
9. Weigh out 120g per patty and shape them to a nice smooth uniform patty (there are ring mold for reference)
10. Roll the finished patties in pre-soaked subutdana just to slight cover the exterior
11. Do not push subutdana into the inside of the patty
12. Fry the patties at 400F for 2-3 minutes
13. Serve immediately, or let it rest on a tray with parchment paper to cool completely before storing in the fridge or freezer (weekends only)



2022.3 Mint Chutney

Shelf Life:

-----Batch Sizing-----

Ingredients	Amount	Double	Triple	Half
MINT LEAVES	100.000g	200.0g	300.0g	50.0g
CILANTRO	3.000BUNCH	6.0BUNCH	9.0BUNCH	1.5BUNCH
Chaat Masala	10.000g	20.0g	30.0g	5.0g
LEMONS 5lb bag	2.000ea	4.0ea	6.0ea	1.0ea
GARLIC WHOLE PEELED	30.000g	60.0g	90.0g	15.0g
Ginger Fresh	5.000g	10.0g	15.0g	2.5g
JALAPENO PEPPER - FRE	30.000g	60.0g	90.0g	15.0g
PFO OIL CANOLA JIB ANT	30.000ml	60.0ml	90.0ml	15.0ml
SALT COARSE KOSHER	5.000g	10.0g	15.0g	2.5g
Oat Milk Barista Blend	60.000ml	120.0ml	180.0ml	30.0ml
SUGAR GRANULATED FIN	15.000g	30.0g	45.0g	7.5g
	400.000g	800.0g	1200.0g	200.0g

Recipe Instructions:

1. Weight out all your ingredients
2. For lemon, we only want to use the LEMON JUICE
3. Using the blender, blend all the ingredients except for MINT
4. Once pureed, add the mint and blend until smooth
5. Transfer to an insert
6. Each recipe is about half a 1/9th