



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
Chaata 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