

#### FLAVOUR LAB (FLAVLAB)

11/18/2022 12:24:32

# 2022.3 Gochujang Alfredo

#### Shelf Life:

			-Batch Sizi	Sizing	
ngredients	Amount	Double	Triple	Half	
Gochujang Hot Pepper Pas	300.000g	600.0g	900.0g	150.0g	
ITEM SOUR CREAM ALFR	3000,000g	6000.0g	9000.0g	1500.0g	
Misc Exp	4.000ea	8.0ea	12.0ea	2.0ea	
	3300.000g	6600.0g	9900.0g	1650.0 g	

## **Recipe Instructions:**

- 1. Weigh out alfredo sauce and gochujang into a pot
- 2. Whisk until well combined and heat until it simmers
- 3. Misc refers to salt and pepper to taste
- 4. Transfer into white square buckets and keep in the fridge once cooled



#### COMMISSARY (COM)

**P** 11/18/2022

12:36:53

## **PREP SOUR CREAM ALFREDO**

Shelf Life:

6 days

Batch Sizing				
Ingredients	Amount	Double	Triple	Half
CREAM SOUR 4L	2.000L	4.0L	6.0L	1.0L
FLOUR ALL PURPOSE	1082.000g	2164.0g	3246.0g	541.0g
HERB OREGANO LEAVES	5.000g	10.0g	15.0g	2.5g
BUTTER REG SALTED	941-000g	1882 <sub>-</sub> 0g	2823.0g	470.5g
ONIONS	320-000g	640.0g	960.0g	160.0g
SPICE NUTMEG GROUND	4.000g	8.0g	12.0g	2.0g
SPICE PEPPER BLACK W	16.000g	32.0g	48.0g	8.0g
SALT KOSHER COARSE	73.000g	146.0g	219.0g	36.5g
Milk 2% P/S 20L	16.000L	32.0L	48.0L	8.0 L
Spice Bay Leaf Whl	3.000g	6.0g	9.0g	1.5g
	18.000 L	36.0 L	54.0 L	9.0L

### **Recipe Instructions:**