



Hamburger on a Bun & Carrot Raisin Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 X #24 scoops (80 gm)	400 gm (14.1 oz)
PE Beef (PE#21731)	#12 scoop (80 gm)	400 gm (14.1 oz)
PE Carrot (PE#21734)	#8 scoop (118 gm)	590 gm (20.8 oz)
Mustard, Ketchup, Mayonaise	5 mL (1 tsp) - of each	25 mL (5 tsp) - of each
Pureed Prunes	15 mL (1 Tbsp)	75 mL (2.5 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160° F.
Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.



2. Add 1- #24 scoop (40 gm scoop or 1-40 gm slices) of cold (cool) PE Whole Wheat Bread onto a service plate. Add #12 scoop (90 gm) of heated PE Beef on top of the bread. Garnish the beef with 1 teaspoon (5 mL) each of mustard and ketchup.



3. Cover the burger with a top of 1- #24 scoop (40 gm scoop or 1-40 gm slices) of cold (cool) PE Whole Wheat Bread.



4. Combine the #8 scoop (118 gm) of PE Carrot mousse with 1 teaspoon (5 mL) of mayonaise, whisk together to form the carrot raisin salad base. Scoop the carrot salad onto the side of the plate with the hamburger.



5. Garnish the carrot salad with small drops of pureed prunes to emulate raisins in the salad.

Serve hot (beef) or cold (remaining items)

Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4° C or 40° F.

