



Hot Dog on a Bun & Green Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #24 scoop (80 gm)	400 gm (14.1 oz)
PE Beef (or alternately Pork) (PE#21731)	#12 scoop (80 gm)	400 gm (14.1 oz)
Mustard & Ketchup	5 ml (1tsp) - each	25 mL (0.9 fl oz)
PE Spinach (PE#21743)	#8 scoop (118 gm)	490 gm (17.3 oz)
PE Carrot (PE#21734)	#24 scoop (40 gm)	200 gm (7.1 oz)
Vinaigrette Dressing	15 ml (1 Tbsp)	75 mL (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. Place 2 x #24 scoops (2 x 40 gm) of cold (cool) PE Whole Wheat bread in an offset plate presentation on a service plate.



3. Add #12 scoop (80 gm) of hot PE Beef on top, spread out to cover the bread with the back of the scoop.



4. Cover the beef with drizzles of 5 ml (1 tsp) of each mustard and ketchup condiments.



5. In a side nappy dish (or on the same plate, as desired), add #8 scoop (118gm) of PE Spinach mousse. Add #24 (40 gm) of PE Carrot mousse on top, broken up into smaller pieces for colour presentation and top with 15 mL (1 Tbsp) of vinaigrette dressing.

Serve hot (PE Beef) or cold (remaining ingredients)
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.

