Cherry Compote (LR1494) Generated on: 2/25/2020 9:55:23 AM by Whitney Ellersick

Marketing Description: Cherry Compote

HACCP Process: Process 2: Same day service

Allergens: Contains Corn/Corn Products

Meal Contribution: 1/2 Fruit

Number of Servings: 48.00

Serving Size: 1 no. 8 scoop

Yield: 7 pound, 16 ounce

Total Recipe Cost: $9.4459 Cost Per Serving: $0.1968

**Step #** **Stock Item#** **Stock Item**  **Stock Quantity** **Cost ($)** **Ingredient** **Quantity**

1 84-0023 Cornstarch, 18 oz , As Prepared 4 tablespoon 0.1323 Cornstarch, 22 oz LI100137 4 tablespoon

2 84-0104 Sugar, Granulated, 4 # , As Prepared 1 cup 0.3211 Sugar, Granulated, 4 # LI100101 1 cup

3 85-0153U Cherries Frozen IQF 12/2.5LB USDA , As Purchased 3 Bag 8.9925 Cherries Frozen IQF 12/2.5LB USDA LI100548 3 Bag

**Preparation Instructions**

Sanitize work area with sanitizing solution. Wash hands before food preparation.

Preheat oven to 350 degrees F.

Spray hotel pan with pan release spray.

Combine all ingredients in large hotel pan.

Cover the pan with a lid or foil and place in the preheated oven for 45 minutes.

After 45 minutes, take the cherries out of the oven and stir.

Use a pastry cutter or knife to chop the cherries into smaller pieces if needed.

Leave the lid off and place the cherries back in the oven for about 15 more minutes. This will allow for the extra juice from the cherries to thicken. \*CCP = Heat until an internal temperature of 165 degrees F or higher is reached.

\*CCP = Hold at 140 degrees F or higher until service

Preferred service = serve on the line. If pre dishing do not hold for more than 30 minutes. The compote will cause the pancakes to become mushy. Discard all leftovers.

**CCP Name** **CCP Description** **Critical Temperature (F)** **Corrective Action**

Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135 ºF

Reheat Reheating 165.00 Continue reheating/heating food if the internal temperature does not reach the required temperature

Cook Cooking 165.00 Continue cooking food until the internal temperature reaches the required temperature.

**Nutritional Information**

|  | **Total Fat** | **Sat Fat** | **Carb** | **Protein** | **Total**  **Sugars** |
| --- | --- | --- | --- | --- | --- |
| **% of Calories** | 0.00 | 0.00 | 93.28 | 0.00 | 0.000 |

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