

Chicken Rotisserie Salad with Pineapple, Lime-Curry Creamy Dressing

Menu

Description:

Serving Size: **20**

Categories: **Dining Room/Buffer used**

Cost Per Serving	
\$	0.56

PICTURE OF DISH

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	10/8/2013	PML
Revised:		

Amount	Measure	Ingredient	Preparation Method	Product No.
		Dressing:		
0.2	kg	Curry powder		20-100001284
0.02	lt	Vegetable oil		20-100001608
0.5	lt	Mayonnaise		20-100001437
0.2	lt	Pineapple juice		20-100001390
0.05	lt	Lime juice		20-100001385
0.01	kg	Honey		20-100001400
0.001	lt	Tabasco sauce		20-100001261
0.2	lt	Heavy cream		20-100000581
		salt	to taste	
		Salad:		
2.5	kg	Chicken whole wog	roasted and cool down	20-100000984
0.5	kg	Pineapple (canned)	drained, cut in cubes	20-100001362
0.2	kg	Celery fresh	small diced	20-100000813
0.05	kg	Basil, fresh	chiffonade	20-100000876
0.1	kg	Red bell pepper	brunoise	20-100000841

Method of Preparation:

Dressing:

- Cook the curry powder in the oil until fragrant , cool down.
- In a blender, add remaining ingredients and the curry cooked in its oil, blend until emulsified. Season to taste.

Salad:

- Remove the meat from the chicken and cut in cubes/chunks of the same size than the pineapple.
- Combine all ingredients in a bowl and add the dressing. Mix well and present in serving tray.
- Sprinkle with red pepper brunoise and basil chiffonade.