

LUNCH - CARVING RECIPES

MOROCCAN LEG OF LAMB / QUINOA



QUANTITY	INGREDIENTS	PREPARATIONS
5 Each	Leg of Lamb	De-boned
10 Quarts	Fruit Stuffing	Recipe -2Qt/Leg
1 Tbls	Salt	
1 Tbls	Black Pepper	Ground
FRUIT STUFFING YIELD 5EA LEGS		
2 Quart	Dried Apricots	Chopped
2 Quart	Dried Figs	Chopped
4 Quart	Couscous	Bloomed
2 Quart	Sliced Almonds	Toasted
1 Cup	Curry Powder	
4 Tbls	Cardamom	Ground
1/2 Cup	Cumin	Ground
1/2 Cup	Coriander	Ground
2 Tbls	Cayenne Pepper	
1/2 Cup	Salt	

METHOD FOR PREPARATION
1) De-bone leg of lamb, lightly pound with mallet.
2) Season inside with salt and pepper and set aside until stuffed.
3) Chop fine apricots in buffalo chopper, remove place in container.
4) Bloom couscous with hot water, then place in cooler to cool down.
5) Once couscous has cooled, combine and mix together with rest of ingredients and mix well.
6) Place stuffing inside, spread to equal over lamb.
7) Roll leg closed as shown in picture end to end.
8) Once closed, truss leg, season salt, pepper & sear on griddle.
9) In 160C oven, roast lamb for 1.5 hours to fully cooked.
10 Remove, let rest and carve as shown.

CULINARY NOTES: Tabbouleh to garnish is same recipe as the salad.
Curry aioli is drizzled over first, then garnished with tabbouleh.

Allergens: Nuts

CARVING ITEM
Station: B
Position: 2 & 3
Production:
Period: Lunch
Yield:
Shelve Life: 1 Day

ASSIGNED VESSEL

16OZ CRAFT TRAY



MOROCCAN LAMB STUFFED WITH DRIED APRICOTS, FIGS, ALMONDS, COUSCOUS AND SEASONINGS, SERVED WITH CURRY AIOLI & TABBOULEH SALAD



1

BLOOM COUSCOUS W/ HOT WATER



2

CHOP APRICOTS & FIGS IN BUFFALO CHOPPER



3

MIX CHOPPED DRIED FRUITS, SPICES, SALT NUTS WITH BLOOMED COUSCOUS



4

LIGHTLY POUND LAMB LEG W/ MALLET THEN SEASON INSIDE W/ SALT & PEPPER



5

SPREAD STUFFING IN LEG AS SHOWN, LIFT ONE END AND ROLL CLOSE THE ENTIRE LEG



6

LEG IS COMPLETELY ROLLED CLOSED AND READY TO BE TRUSS



7

TRUSS LEG, SEASON SALT, PEPPER AND SEAR GOLDEN BROWN ON MEDIUM GRIDDLE



8

CARVE LEG OF LAMB, PLACE IN TRAY, GARNISH WITH CURRY AIOLI



9

PLACE SEASONED TABBOULEH ON TOP OF CARVED LAMB & SERVE

ROSEMARY FLANK STEAK / SPINACH




QUANTITY	INGREDIENTS	PREPARATIONS
5 Each	Flank Steak	Butterfly, pounded
10 Quart	Spinach Stuffing	Recipe- 2Qt/Steak
5 Quart	Gorgonzola Cheese	Crumbled
4 Tbls	Salt	
3 Tbls	Black Pepper	
SPINACH-GORGONZOLA STUFFING / 5-EACH		
1 Quart	Olive Oil	
2 Quart	Garlic	Chopped, browned
4 Quart	Yellow Onions	Chopped, sauteed
8 Quart	Spinach	Frozen, drained
3 Tbls	Salt	
3 Tbls	Black Pepper	Ground

METHOD FOR PREPARATION
1) Butterfly flank steak and pound with mallet as shown.
2) In casserole, brown onions and garlic with olive oil, remove, cool.
3) Thaw spinach & squeeze excess water to drain completely.
4) In container, combine drained spinach, sauteed onions, garlic, salt black pepper and mix well. Adjust seasoning if needed.
5) Place seasoned mixed spinach in center, garnish w/ gorgonzola cheese and roll close the entire roulade.
6) Once closed, truss entire roulade to firm consistency, season salt pepper and sear on hot griddle entire outside of roulade.
7) Place seared roulades on a sheet-pan, roast in 160C oven, 20min.
8) Remove roasted roulade, slice & garnish gorgonzola, pickled onions.

CULINARY NOTES: Don't cook spinach w/ onions & garlic! Only fold cooked onions & garlic cold with drained spinach! Drain spinach well!

Allergens: Dairy

CARVING ITEM	ASSIGNED VESSEL
Station: B Position: 2 & 3 Production: Butcher Period: Lunch Yield: Shelve Life: 1 Day	
	16OZ CRAFT TRAY



ROASTED FLANK STEAK ROULADE, STUFFED WITH GARLIC SPINACH GORGONZOLA CHEESE & GARNISHED WITH PICKLED RED ONION



1 BUTTERFLY FLANK STEAK & POUND WITH Mallet



2 PLACE SEASONED SPINACH MIX IN CENTER OF FLANK STEAK



3 GARNISH GORGONZOLA CHEESE OVER SPINACH AS SHOWN



4 ROLL ROULADE CLOSE FROM END TO END



5 TRUSS ENDS WITH STRING



6 FIRMLY TRUSS ENTIRE ROULADE



7 ONCE ALL ROULADES HAVE BEEN TRUSS, SET ASIDE IN CONTAINER



8 SEASON ROULADES W/ SALT, PEPPER AND SEAR ON HOT GRIDDLE AND SEAR ALL AROUND



9 IN 160C OVEN, ROAST 10 MIN, REMOVE REST AND SLICE AS SHOWN

PORK LOIN STUFFED FRUITS /NUTS



QUANTITY	INGREDIENTS	PREPARATIONS
5 Each	Pork Loins	Butterfly
10 Quart	Fruit Stuffing	2Qt / Loin
5 Tbls	Salt	
5 Tbls	Black Pepper	Ground
DRIED FRUIT STUFFING		
2 Quart	Poached Apricot	Drained, 1/4" cube
2 Quart	Poached Pears	Drained, 1/4" cube
2 Quart	Poached Prunes	Drained, 1/4" cube
2 Quart	Walnuts	Chopped
4 Quart	White Bread	1/2" Cubed
10 Each	Whole Eggs	Whisked
2 Tbls	Salt	
2 Tbls	Black Pepper	Ground
2 teaspoon	Cayenne Pepper	

METHOD FOR PREPARATION
1) Slice pork loin as shown and butterfly until open, set aside.
2) Prepare stuffing by adding all diced fruits in container, add walnuts add bread cubes, salt, pepper, cayenne pepper.
3) Whisk whole eggs together, pour over mixture and mix well.
4) Once stuffing is mixed, open pork loin, season salt, pepper and place stuffing in center as shown.
5) Roll loin closed, season with salt and pepper.
6) Roll loin in sliced bacon as shown, truss with string.
7) On hot griddle, sear loin wrapped in bacon on all sides.
8) In 175C oven, roasted pork loin until fully cooked, remove, rest.
9) Slice loin and garnish with salad.

CULINARY NOTES: Stuffing must be mixed well, eggs helps to bind stuffing. Must sear on griddle, prior cooking in oven.

Allergens: Dairy / Nuts

CARVING ITEM
Station: B
Position: 2 & 3
Production:
Period: Lunch
Yield:
Shelve Life: 1 Day

ASSIGNED VESSEL

16OZ CRAFT TRAY



BACON WRAPPED PORK LOIN, STUFFED WITH APRICOTS, PRUNES, PEARS AND WALNUTS. SERVED WITH COLESLAW.



1
USING A SLICER, INSERT KNIFE AND BUTTERFLY PORK LOIN - DON'T CUT ALL THE WAY THROUGH



2
SEASON INSIDE LOIN W/ SALT & PEPPER



3
SPRINKLE CHOPPED WALNUTS OVER LOIN



4
SPREAD FRUIT STUFFING OVER PORK LOIN



5
CAREFULLY ROLL LOIN CLOSED TO FORM A ROULADE



6
ONCE CLOSED, WRAPPED ENTIRE LOIN IN SLICED BACON AS SHOWN



7
TRUSS BACON WRAPPED LOIN, SEASON SALT, PEPPER AND SAUTE ALL AROUND ON HOT GRIDDLE



8
ROAST LOIN IN 175C OVEN TO FULLY COOK, REMOVE SLICE



9
PRESENT IN TRAY TOPPED WITH COLESLAW

FUTURE - CARVED ITEM



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION
INGREDIENTS TO ASSEMBLE			CULINARY NOTES:
			Allergens:

CARVING ITEM	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

PLATED / PRESENTATION / INGREDIENTS

1

STEP

2

STEP

3

STEP

4

STEP

5

STEP

6

STEP

7

STEP

8

STEP

9

FINAL PRESENTATION