

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Ficelles	Balsamic Chicken, Mozzarella & Sundried Tomato Spread Ficelle	104244	Rectangle	\$0.00	EW	886721829331
Ficelles	Beef Tenderloin, Fennel & Roasted Garlic Mayo Ficelle	113481	Rectangle	\$0.00		886721767459
Ficelles	Black Forest Ham & Brie Ficelle	111396	Rectangle	\$0.00		886721450337
Ficelles	Flank Steak, Cheddar & Horseradish Crème Ficelle	113524	Rectangle	\$0.00		886721782193
Ficelles	Flank Steak, Watercress & Boursin Cheese Ficelle	113511	Rectangle	\$0.00		886721781585
Ficelles	Fresh Mozzarella, Prosciutto, Fig Jam & Baby Spinach Ficelle	113479	Rectangle	\$0.00		886721766308
Ficelles	Fresh Mozzarella, Tomato, Basil & Olive Oil Ficelle	112156	Rectangle	\$0.00	V	886721603177
Ficelles	Grilled Brie, Arugula, Apple & Honey Ficelle	113482	Rectangle	\$0.00	EW, V	886721767466
Ficelles	Grilled Buffalo Chicken & Blue Cheese Ficelle	113184	Rectangle	\$0.00		886721755036
Ficelles	Grilled Chicken, Balsamic Spread, Sundried Tomatoes & Arugula Fi	113484	Rectangle	\$0.00	EW	886721773429
Ficelles	Grilled Chicken, Brie, Pear & Dijon Mustard Spread Ficelle	113485	Rectangle	\$0.00		886721767695
Ficelles	Grilled Chicken, Mozzarella, Red Pepper & Pesto Ficelle	113488	Rectangle	\$0.00		886721767947
Ficelles	Grilled Chicken, Provolone, Red Peppers & Pesto Ficelle	110052	Rectangle	\$0.00		886721229247
Ficelles	Grilled Pepper Shrimp, Avocado & Mango Ficelle	113510	Rectangle	\$0.00		886721773818
Ficelles	Ham, Gruyere Cheese & Dijon Mustard Ficelle	113486	Rectangle	\$0.00		886721767923
Ficelles	Pesto Chicken, Avocado & Provolone Cheese Ficelle	113513	Rectangle	\$0.00		886721782810
Ficelles	Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle	113512	Rectangle	\$0.00		886721782872
Ficelles	Prosciutto, Manchego Cheese, Apples & Honey Ficelle	113516	Rectangle	\$0.00		886721782742
Ficelles	Prosciutto, Parmesan & Arugula with Red Pepper Spread Ficelle	113517	Rectangle	\$0.00		886721782735
Ficelles	Roast Beef, Dijon Mustard & Swiss Cheese Ficelle	113518	Rectangle	\$0.00		886721782728
Ficelles	Roast Beef, Sweet Chili Sauce, Scallions & Watercress Ficelle	113519	Rectangle	\$0.00		886721782674
Ficelles	Roasted Salmon, Cucumbers & Dill Cream Cheese Spread Ficelle	113520	Rectangle	\$0.00		886721782643
Ficelles	Salami, Provolone, Spinach & Grainy Mustard Ficelle	113523	Rectangle	\$0.00		886721782605

Ficelles	Smoked Salmon, Cucumbers, Red Onion & Dill Cream Cheese Ficelle	113526	Rectangle	\$0.00	886721782148
Ficelles	Smoked Turkey, Apple, Cheddar & Honey Mustard Ficelle	113531	Rectangle	\$0.00	886721782575
Ficelles	Smoked Turkey, Avocado & Goat Cheese Ficelle	113528.1	Rectangle	\$0.00	194306461778
Ficelles	Turkey with Mozzarella Cheese and Roasted Tomatoes Ficelle	113480	Rectangle	\$0.00	886721766612

# CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread Ficelle (104244)



Revision Date: May 20, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
370	16	5	28	25	2+	590	1
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	 CulinArt Balsamic Chicken (103397)		1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Mozzarella, Fresh	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Sundried Tomato Spread (103464)		4 oz	8 oz	1 lb

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Slice bread in half lengthwise. Spread insides of each half with sundried tomato spread. Layer bottom half of bread with leaf lettuce then tomato, balsamic chicken, and mozzarella last. Top with top half of bread, Cut off both ends of bread. Cut into thirds. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F. Portion Size 7.5oz.</p>



## CulinArt Balsamic Chicken (103397)

Revision Date: May 20, 2024

**Sub Recipe For**

CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread Ficelle (104244)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		5 Servings	10 Servings	20 Servings
1	Boneless Chicken Breast, Raw, Airline	EP	1 lb, 4 oz	2 lb, 8 oz	5 lb
	Vinegar, Balsamic	AP	1 tbsp, 2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Granulated Garlic	AP	1/2 tsp	3/4 tsp	1-3/4 tsp
	Canola Oil	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 2 tsp

Step	Method
1	<p><u>Cook Chicken</u>  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  In a mixing bowl, combine balsamic vinegar, oil and garlic. Pour over chicken to coat. Cover and refrigerate 1-2 hours.  Place chicken on a preheated grill, or pan and roast in the oven at 350 degrees F until cooked to 165 degrees F for 15 seconds, about 15-20 minutes.  Remove from heat. Chill to below 40 degrees F until needed.</p>

 **CulinArt Sundried Tomato Spread (103464)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread Ficelle (104244)	<b>12 Servings</b> 4 oz	<b>24 Servings</b> 8 oz	<b>48 Servings</b> 1 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 2 oz portion**

Step	Ingredients		3 Servings	5 Servings	9 Servings
1	Mayonnaise	AP	2/3 cup	1 cup, 1 tbsp, 2-1/4 tsp	2 cup
	Sun-Dried Tomato Halves	AP	1 tbsp, 1 tsp	2 tbsp, 3/4 tsp	1/4 cup

Step	Method
1	<p><u>Prepare Spread</u>            Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.            Soak Tomatoes in hot water for 20 to 30 minutes, drain and discard water.            Place tomatoes in a food processor and add mayonnaise. Blend until fully combined. Place in a stainless steel container, cover and chill at or below 41 degrees F for service. .            Portion Size 2oz.</p>

# CulinArt Beef Tenderloin, Fennel & Roasted Garlic Mayo Ficelle (113481)


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
540	33	10	29	31	2	1080	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef Tenderloin, Raw	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Fennel, Fresh	EP	12 oz	1 lb, 8 oz	3 lb
	Red Leaf Lettuce, Ind Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Shaved Parmesan Cheese	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	 CulinArt Garlic Aioli (14681.5)		12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Garlic Aioli according to recipe.</p> <ol style="list-style-type: none"> <li>Preheat grill. Place beef tenderloin on grill and cook for 7 minutes on each side or until internal temperature reaches 145 degrees F. Remove from grill and cut into thin slices.</li> <li>Slice the bread in half lengthwise. Cut off 1/2' on both ends of bread.</li> <li>Spread insides of each half with spread.</li> <li>Layer bottom half of bread with red leaf lettuce first, shaved fennel second, steak third and cheese on top. Top with top half of bread. Cut into thirds.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

 **CulinArt Garlic Aioli (14681.5)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Beef Tenderloin, Fennel & Roasted Garlic Mayo Ficelle (113481)	<b>12 Servings</b> 12 oz	<b>24 Servings</b> 1 lb, 8 oz	<b>48 Servings</b> 3 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 tbsp**

Step	Ingredients		26 Servings	51 Servings	101 Servings
1	Garlic Cloves, Peeled, Fresh	AP	6 ea	12 ea	23-3/4 ea
	Canola Oil	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
2	Lemon Juice, Fresh	EP	2-1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Deluxe Mayonnaise, Kraft	AP	1-1/2 cup, 1-1/2 tsp	3 cup	1 qt, 1-3/4 cup, 3 tbsp

Step	Method
1	<u>Roast Garlic</u> Refer to HACCP Plan Form HFS#005: Prepared Cold for Cold Storage Toss garlic in oil. Place garlic in sheet of foil and wrap to seal. Pre-heat oven to 375F and roast garlic until soft and light brown (approx. 15 minutes). Finely mince the roasted garlic until it forms a paste.
2	<u>Prepare Aioli</u> Combine garlic with mayonnaise in a mixing bowl. Whisk in the lemon juice and salt. Transfer to an appropriate storage container, cover, label, date and refrigerate at or below 41 degrees F. Portion Size: 1 tbsp



Garlic Aioli



**CulinArt Black Forest Ham & Brie Ficelle (111396)**

Revision Date: May 15, 2024

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
500	25	10	31	34	3	1580	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Arugula Lettuce Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Cheese, Brie	AP	1 lb, 8 oz	3 lb	6 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Ficelle</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Slice the brie cheese into 1/4 inch slices. Slice the Ficelle in half and place the baby arugula on the bottom part half of the bread. Add sliced on tomato on top of the arugula. Place the Black Forest Ham on top of the tomatoes, top with sliced brie cheese and top half of bread. Cut into thirds. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



**CulinArt Flank Steak, Cheddar & Horseradish Crème  
Ficelle (113524)**


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	21	9	28	22	2	620	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef Flank Steak, Raw	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Cheddar Sharp	AP	12 oz	1 lb, 8 oz	3 lb
	Arugula Lettuce Leaf	AP	6 oz	12 oz	1 lb, 8 oz
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	 CulinArt Horseradish Crème (113220)		12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Prepare CulinArt Horseradish Crème According to recipe. For Flank Steak: Preheat grill to medium high. Grill steak evenly on both sides until internal temperature reaches 145 degrees F. Remove from heat and slice thinly.</p> <ol style="list-style-type: none"> <li>Cut baguette in 1/2 lengthwise. Cut off 1/2" on both ends of bread.</li> <li>Spread insides of each half with spread.</li> <li>Layer bottom half of bread with Arugula first, steak second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



## CulinArt Horseradish Crème (113220)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Flank Steak, Cheddar & Horseradish Crème Ficelle (113524)	<b>12 Servings</b> 12 oz	<b>24 Servings</b> 1 lb, 8 oz	<b>48 Servings</b> 3 lb
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**Minimum Batch:**

**Maximum Production:**

**Portion: 1 oz portion**

Step	Ingredients		14 Servings	28 Servings	55 Servings
1	Prepared Horseradish	AP	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 1 tbsp, 2-1/4 tsp
	Apple Cider Vinegar	AP	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp
	Ground Mustard	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Deluxe Mayonnaise, Kraft	AP	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 1-1/2 tsp	1-1/4 cup, 2 tsp
	Cayenne Pepper	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Real Sour Cream	AP	3/4 cup, 2 tbsp	1-3/4 cup	3-1/3 cup, 1 tbsp, 2 tsp

Step	Method
1	<p><u>Prepare Horseradish Creme</u>  Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.  Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Drain the liquid from the horseradish.  Combine all ingredients, mix until well incorporated. Shelf life: 5 days.  Hold at or below 41 degrees F.</p>

**CulinArt Flank Steak, Watercress & Boursin Cheese  
Ficelle (113511)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	11	6	27	18	2	820	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef Flank Steak, Raw	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Watercress	EP	12 oz	1 lb, 8 oz	3 lb
	Boursin Cheese	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Ground Black Pepper	AP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Kosher Salt	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Preheat grill to medium high. For Flank Steak: Season flank steak with salt and pepper. Grill Flank Steak to internal temperature of 145 degrees F. Flash chill, and slice thinly. 1. Slice the bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Layer bottom half of bread with watercress first, steak second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

# CulinArt Fresh Mozzarella, Prosciutto, Fig Jam & Baby Spinach Ficelle (113479)

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
360	10	5	47	18	2	1020	16

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Mozzarella, Fresh	AP	12 oz	1 lb, 8 oz	3 lb
	Thinly Sliced Prosciutto	AP	12 oz	1 lb, 8 oz	3 lb
	Fig Spread	AP	12 oz	1 lb, 8 oz	3 lb
	Spinach, Baby	AP	6 oz	12 oz	1 lb, 8 oz
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with spread.</li> <li>3. Layer bottom half of bread with spinach first, prosciutto second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Serve immediately or wrap and hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

**CulinArt Fresh Mozzarella, Tomato, Basil & Olive Oil  
Ficelle (112156)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	39	18	30	29	2	900	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Oil, Olive	AP	3/4 cup	1-1/2 cup	3 cup
	Fresh Basil Leaf, Each	EP	48 ea	96 ea	192 ea
	Roma Tomatoes, Fresh, Sliced	EP	1 lb, 8 oz	3 lb	6 lb
	Cheese, Mozzarella, Fresh	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Fresh Mozzarella Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Thinly slice the fresh mozzarella cheese. To Assemble Sandwich: Slice bread in half, use 1/3 Ficelle Loaf for 1 sandwich. Drizzle olive oil in the inside of the bread. Layer fresh basil leaves, fresh Mozzarella cheese and sliced Roma Tomatoes on the bread. Close sandwich. Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

**CulinArt Grilled Brie, Arugula, Apple & Honey Ficelle (113482)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
330	8	5	53	11	2	540	27

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Brie	AP	12 oz	1 lb, 8 oz	3 lb
	Arugula Lettuce Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Granny Smith Apple	EP	12 oz	1 lb, 8 oz	3 lb
	Honey	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <ol style="list-style-type: none"> <li>Preheat griddle/flat top. Grill brie for 2 minutes on each side or until golden.</li> <li>Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>Spread insides of each half with honey.</li> <li>Layer bottom half of bread with Arugula first, apples second and brie on top. Top with top half of bread, Cut straight and evenly into thirds. Serve immediately or wrap and hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

**CulinArt Grilled Buffalo Chicken & Blue Cheese Ficelle (113184)**


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
360	18	7	27	18	2	1110	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Buffalo Chicken (94490.11)		1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Blue, Crumbles	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce,Romaine, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Chunky Blue Cheese Salad Dressing	AP	6 oz	12 oz	1 lb, 8 oz
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p><u>Assemble Ficelle</u>  Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare CulinArt Grilled Buffalo Chicken according to recipe.</p> <p>Slice bread in half lengthwise. Cut off 1/2' on both ends of bread.  Spread insides of each half with blue cheese dressing.  Layer bottom half of bread with Romaine first, buffalo chicken second and blue cheese on top. Top with top half of bread, Cut straight and evenly into thirds.  For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

 **CulinArt Grilled Buffalo Chicken (94490.11)**

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Grilled Buffalo Chicken & Blue Cheese Ficelle (113184)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		4 Servings	8 Servings	16 Servings
1	Oil, Olive	AP	2-1/3 oz	4-1/2 oz	9-1/3 oz
	Ground Black Pepper	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Kosher Salt	AP	1/8 tsp	1/4 tsp	3/4 tsp
	Cilantro, Fresh, Minced	EP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Boneless, Skinless Chicken Breast, Random	AP	1 lb, 8 oz	3 lb	6 lb
2	Franks RedHot Buffalo Wing Sauce	AP	1/2 cup	1 cup	2 cup
	Salted Butter, Solid	AP	1 tsp	2 tsp	1 tbsp, 1 tsp

Step	Method
1	<p><u>Marinate Chicken</u>  Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage.  Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  In a large stainless steel bowl, combine olive oil, salt, pepper, cilantro and chicken. Transfer to a 4 inch hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.</p>
2	<p><u>Grill Chicken</u>  Preheat grill to 325 degrees F. Preheat oven to 350 degrees F.  Grill chicken for 6 minutes on each side, until golden and cooked through.  While chicken is cooking, heat butter and Buffalo sauce in a sauté pan. Stir to melt together.  Remove chicken from the grill and place in the sauté pan to smother with the Buffalo Sauce.  Remove from pan and hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.  Portion Size: 4 ounces.</p>



# CulinArt Grilled Chicken, Balsamic Spread, Sundried Tomatoes & Arugula Ficelle (113484)


Revision Date: May 20, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
380	18	2	36	16	3+	810	7
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Julienne Sun-Dried Tomato	AP	6 oz	12 oz	1 lb, 8 oz
	Arugula Lettuce Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Vinegar, Balsamic	AP	4 oz	8 oz	1 lb
	Mayonnaise	AP	8 oz	1 lb	2 lb
	 CulinArt Grilled Chicken (94490)		1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>For Balsamic Mayo Spread: Combine Balsamic Vinegar and mayonnaise. Whisk to combine. Prepare CulinArt Grilled Chicken according to recipe. Slice.</p> <p>For Sandwich: 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with Arugula first, sundried tomatoes second, and chicken breast on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



## CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Grilled Chicken, Balsamic Spread, Sundried Tomatoes & Arugula Ficelle (113484)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		6 Servings	11 Servings	21 Servings
1	Oil, Olive	AP	3-1/2 oz	6-1/3 oz	12-1/2 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Cilantro, Fresh, Minced	EP	1/2 oz	1 oz	1-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	2 lb	3 lb, 11 oz	7 lb

Step	Method
1	<p><u>Marinate Chicken</u>  Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage.  Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.</p>
2	<p><u>Grill Chicken</u>  Preheat grill to 325 degrees F. Preheat oven to 350 degrees F.  Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds.  Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.</p>

# CulinArt Grilled Chicken, Brie, Pear & Dijon Mustard Spread Ficelle (113485)


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
410	22	7	31	20	3	1070	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Brie	AP	12 oz	1 lb, 8 oz	3 lb
	Fresh Bosc Pears, 90 Count	EP	12 oz	1 lb, 8 oz	3 lb
	Mayonnaise	AP	6 oz	12 oz	1 lb, 8 oz
	Mustard, Dijon	AP	6 oz	12 oz	1 lb, 8 oz
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare CulinArt Grilled Chicken according to recipe. Slice.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread.</li> <li>2. Spread insides of each half with spread: one side mayonnaise and one side Dijon mustard.</li> <li>3. Layer bottom half of bread with pear first, chicken second, and brie on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



## CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Grilled Chicken, Brie, Pear & Dijon Mustard Spread Ficelle (113485)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		6 Servings	11 Servings	21 Servings
1	Oil, Olive	AP	3-1/2 oz	6-1/3 oz	12-1/2 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Cilantro, Fresh, Minced	EP	1/2 oz	1 oz	1-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	2 lb	3 lb, 11 oz	7 lb

Step	Method
1	<p><u>Marinate Chicken</u>  Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage.  Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.</p>
2	<p><u>Grill Chicken</u>  Preheat grill to 325 degrees F. Preheat oven to 350 degrees F.  Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds.  Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.</p>

# CulinArt Grilled Chicken, Mozzarella, Red Pepper & Pesto Ficelle (113488)


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
370	18	6	28	22	2	900	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Mozzarella, Fresh	AP	12 oz	1 lb, 8 oz	3 lb
	Pesto Sauce without Nuts	AP	12 oz	1 lb, 8 oz	3 lb
	Roasted Red Peppers, Strips, Drained	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p><u>Prepare Ficelle</u></p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare CulinArt Grilled Chicken according to recipe.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread.</li> <li>2. Spread insides of each half with spread.</li> <li>3. Layer bottom half of bread with roasted red peppers first, chicken second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



**CulinArt Grilled Chicken (94490)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Grilled Chicken, Mozzarella, Red Pepper & Pesto Ficelle (113488)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		6 Servings	11 Servings	21 Servings
1	Oil, Olive	AP	3-1/2 oz	6-1/3 oz	12-1/2 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Cilantro, Fresh, Minced	EP	1/2 oz	1 oz	1-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	2 lb	3 lb, 11 oz	7 lb

Step	Method
1	<p><u>Marinate Chicken</u>  Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage.  Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.</p>
2	<p><u>Grill Chicken</u>  Preheat grill to 325 degrees F. Preheat oven to 350 degrees F.  Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds.  Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.</p>

## CulinArt Grilled Chicken, Provolone, Red Peppers & Pesto Ficelle (110052)

Revision Date: May 15, 2024


*Grilled chicken, provolone, roasted red peppers, and basil pesto on French bread*

Portion: 10 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
380	20	7	27	23	2	950	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		21 oz (p)	42 oz (p)	84 oz (p)
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Peppers, Red Roasted, Canned, Drained	AP	12 oz	1 lb, 8 oz	3 lb
	Pesto Sauce without Nuts	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	1 lb, 12 oz	3 lb, 8 oz	7 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Prepare Grilled Chicken according to recipe. Slice bread in half lengthwise. Spread insides of each half with pesto. Layer bottom half of bread with roasted red peppers first, chicken second and cheese on top. Top with top half of bread, Cut off both ends of bread, Cut straight and evenly into thirds. Serve immediately or hold at or below 40 degrees F for service</p> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



**CulinArt Grilled Chicken (94490)**

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Grilled Chicken, Provolone, Red Peppers & Pesto Ficelle (110052)	<b>12 Servings</b> 21 oz (p)	<b>24 Servings</b> 42 oz (p)	<b>48 Servings</b> 84 oz (p)
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		6 Servings	11 Servings	21 Servings
1	Oil, Olive	AP	3-1/2 oz	6-1/3 oz	12-1/2 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Cilantro, Fresh, Minced	EP	1/2 oz	1 oz	1-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	2 lb	3 lb, 11 oz	7 lb

Step	Method
1	<p><u>Marinate Chicken</u>  Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage.  Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.</p>
2	<p><u>Grill Chicken</u>  Preheat grill to 325 degrees F. Preheat oven to 350 degrees F.  Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds.  Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.</p>





**CulinArt Grilled Pepper Shrimp, Avocado & Mango  
Ficelle (113510)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
250	7	1	37	11	4	1370	7+
+ Indicates partial nutritional value							

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	CulinArt Grilled Salt and Pepper Shrimp (107167.1)	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Avocado Sliced EP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz AP	4 loaf	8 loaf	16 loaf
	Mango Chutney (43203)	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Prepare Grilled Salt and Pepper Shrimp according to recipe. Prepare Mango Chutney according to recipe.</p> <p>1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with mango chutney. 3. Layer bottom half of bread with sliced Avocado first, and shrimp on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</p> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

 **CulinArt Grilled Salt and Pepper Shrimp (107167.1)**

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Grilled Pepper Shrimp, Avocado & Mango Ficelle (113510)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		5 Servings	10 Servings	20 Servings
1	Canola Oil	AP	3/4 oz	1-2/3 oz	3-1/3 oz
	Peeled Jumbo Shrimp, 21/25, Raw	AP	1 lb, 4 oz	2 lb, 8 oz	5 lb
	Kosher Salt	AP	1 tbsp, 2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Ground Black Pepper	AP	2 tbsp, 3/4 tsp	1/4 cup, 1-1/4 tsp	1/2 cup, 2-3/4 tsp

Step	Method
1	<p><u>Grill Shrimp</u> Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat grill. Wash the shrimp, using clean paper towels, pat dry shrimp. In a medium stainless steel bowl, toss together shrimp, salt, and pepper. Place shrimp on grill. Cook for 6 minutes on each side or until shrimp is firm to touch, fully cooked, and reaches an internal temperature of 155 degrees F for at least 15 seconds. Remove from grill and hold hot at or above 145 degrees F for service.</p>



# Mango Chutney (43203)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Grilled Pepper Shrimp, Avocado & Mango Ficelle (113510)	<b>12 Servings</b> 12 oz	<b>24 Servings</b> 1 lb, 8 oz	<b>48 Servings</b> 3 lb
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**Minimum Batch:**

**Maximum Production:**

**Portion: 1/4 cup**

Step	Ingredients		3 Servings	6 Servings	12 Servings
1	Mango, Fresh, Peeled, Diced	EP	3/4 cup, 3 tbsp	1-3/4 cup, 2 tbsp	3-3/4 cup
	Orange Juice, 100%	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Raisins	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Light Brown Sugar	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Red Onions, Fresh, Chopped Fine	EP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Ginger Root, Fresh, Minced	EP	1/2 tsp	1-1/8 tsp	2-1/4 tsp
	Ground Cinnamon	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Ground Allspice	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Crushed Red Pepper Flakes	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Mint Bunch, Fresh, Chopped	EP	1/2 tsp	1-1/8 tsp	2-1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Reserve 1/5th of the diced mangoes. In a sauce pot combine all ingredients except mint and reserved diced mangoes. Bring mixture to a boil and simmer for 5 minutes. Cool mixture and puree in food processor until smooth. Fold in remaining mangoes and fresh mint.  Portion size: 1/4 cup or 2 fl oz Chill and hold cold for cold service.

**Recipe Notes:**

Provided by Michael Lemon, Chartwell.



Mango Chutney



**CulinArt Ham, Gruyere Cheese & Dijon Mustard Ficelle (113486)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
330	13	6	29	22	3	1680	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Smoked Boneless Pork Ham, Sliced Thin	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Gruyere Cheese	AP	12 oz	1 lb, 8 oz	3 lb
	Mustard, Dijon	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce,Romaine, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>1. Slice bread in half lengthwise.</p> <p>2. Spread insides of each half with dijon mustard.</p> <p>3. Layer bottom half of bread with romaine first, ham second, and gruyere on top. Top with top half of bread, Cut off both ends of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</p> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

**CulinArt Pesto Chicken, Avocado & Provolone Cheese  
Ficelle (113513)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	22	7	29	21	4	810	0

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boneless, Skinless Chicken Breast, Random	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Pesto Sauce without Nuts	AP	12 oz	1 lb, 8 oz	3 lb
	Avocado Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Preheat Grill. Grill Chicken to internal temperature of 165 degrees F. Remove from grill and slice thinly.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with spread.</li> <li>3. Layer bottom half of bread with Avocado first, chicken second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

# CulinArt Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle (113512)



Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
380	19	6	29	22	3	930	1

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Mozzarella, Fresh AP	12 oz	1 lb, 8 oz	3 lb
	Pesto Sauce without Nuts AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz AP	4 loaf	8 loaf	16 loaf
	Lettuce,Romaine, Individual Leaf EP	12 oz	1 lb, 8 oz	3 lb
	 Culinart Oven Roasted Tomatoes (31169.4)	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Prepare CulinArt Grilled Chicken according to recipe. Prepare CulinArt Oven Roasted Tomatoes according to recipe.</p> <ol style="list-style-type: none"> <li>1. Slice the bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with pesto.</li> <li>3. Layer bottom half of bread with Romaine first, tomatoes second, chicken third, and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



## CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle (113512)	<b>12 Servings</b> 1 lb, 5 oz	<b>24 Servings</b> 2 lb, 10 oz	<b>48 Servings</b> 5 lb, 4 oz
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		6 Servings	11 Servings	21 Servings
1	Oil, Olive	AP	3-1/2 oz	6-1/3 oz	12-1/2 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Cilantro, Fresh, Minced	EP	1/2 oz	1 oz	1-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	2 lb	3 lb, 11 oz	7 lb

Step	Method
1	<p><u>Marinate Chicken</u>  Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage.  Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.  Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.  In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.</p>
2	<p><u>Grill Chicken</u>  Preheat grill to 325 degrees F. Preheat oven to 350 degrees F.  Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds.  Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle (113512)	<b>12 Servings</b> 12 oz	<b>24 Servings</b> 1 lb, 8 oz	<b>48 Servings</b> 3 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 2 oz portion**

Step	Ingredients		6 Servings	12 Servings	23 Servings
1	Minced Garlic Cloves, Fresh	EP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-1/2 tsp
	Basil, Fresh, Chopped	EP	1 tbsp, 2-1/2 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp
	Kosher Salt	AP	1/2 tsp	1-1/4 tsp	2-1/4 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/8 tsp
	Canola Oil	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	6 ea	12 ea	23 ea

Step	Method
1	<p><u>Preparation</u>            Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.            Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service.            Portion Size - 2 oz.</p>



# CulinArt Prosciutto, Manchego Cheese, Apples & Honey Ficelle (113516)

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	17	10	55	25	2	1380	29

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Thinly Sliced Prosciutto	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Manchego Cheese	AP	12 oz	1 lb, 8 oz	3 lb
	Fresh Peeled Red Delicious Apples, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Lemon Juice	AP	1/4 cup	1/2 cup	1 cup
	Honey	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with honey.</li> <li>3. Layer bottom half of bread with Apples first, prosciutto second and Manchego cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

# CulinArt Prosciutto, Parmesan & Arugula with Red Pepper Spread Ficelle (113517)


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	17	8	31	28	2	1840	4

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Thinly Sliced Prosciutto	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Shaved Parmesan Cheese	AP	12 oz	1 lb, 8 oz	3 lb
	Arugula Lettuce Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Roasted Red Pepper Spread (103405)		12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare CulinArt Roasted Red Pepper Spread according to recipe.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with red pepper spread.</li> <li>3. Layer bottom half of bread with arugula first, prosciutto second, and parmesan on top. Top with top half of bread, cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

 **CulinArt Roasted Red Pepper Spread (103405)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Prosciutto, Parmesan & Arugula with Red Pepper Spread Ficelle (113517)	<b>12 Servings</b> 12 oz	<b>24 Servings</b> 1 lb, 8 oz	<b>48 Servings</b> 3 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 3 oz portion**

Step	Ingredients		5 Servings	9 Servings	18 Servings
1	Bread, Wheat, Slice, .8 oz	AP	1 ea	1-3/4 ea	3-1/2 ea
	Peppers, Red Roasted, Canned, Drained	AP	12 oz	1 lb, 5-1/2 oz	2 lb, 11 oz
	Kosher Salt	AP	1/4 tsp	1/2 tsp	1 tsp
	Garlic Cloves, Peeled, Fresh	AP	1 ea	1-3/4 ea	3-1/2 ea
	Vinegar, Red Wine	AP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Oil, Olive	AP	2 tbsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp

Step	Method
1	<p><u>Prepare Spread</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Using a food processor, process whole wheat bread until finely processed like breadcrumbs. Add roasted red peppers, salt, garlic, vinegar, and olive oil to the food processor and process until smooth. Place in stainless container, cover and hold cold at or below 41 degrees F for service. Portion Size: 3oz.</p>

**CulinArt Roast Beef, Dijon Mustard & Swiss Cheese  
Ficelle (113518)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
320	12	6	28	21	2	1290	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Mustard, Dijon	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with Dijon Mustard.</li> <li>3. Layer bottom half of bread with leaf lettuce first, beef second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



**CulinArt Roast Beef, Sweet Chili Sauce, Scallions & Watercress Ficelle (113519)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
240	1.5	1	41	13	2	1040	13

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Green Onions, Bunch, Thin Sliced	EP	3 oz	6 oz	12 oz
	Watercress	EP	6 oz	12 oz	1 lb, 8 oz
	Sweet Thai Chili Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread.</li> <li>2. Spread insides of each half with spread.</li> <li>3. Layer bottom half of bread with watercress first, scallions second and beef on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

# CulinArt Roasted Salmon, Cucumbers & Dill Cream Cheese Spread Ficelle (113520)

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	13	6	29	16	2	480	2+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Wild Atlantic Salmon Fillet, Fresh	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	English Cucumbers, Peeled, Sliced Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Spinach, Baby	AP	12 oz	1 lb, 8 oz	3 lb
	Cream Cheese, Bulk	AP	12 oz	1 lb, 8 oz	3 lb
	Dill Weed, Fresh, Chopped	EP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Preheat oven to 400 degrees F. To Prepare Salmon: Place salmon in the oven and roast for 15-20 minutes or until cooked through.</p> <ol style="list-style-type: none"> <li>Combine cream cheese and dill.</li> <li>Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>Spread insides of each half with Dill spread.</li> <li>Layer bottom half of bread with spinach first, cucumbers second, and salmon on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>



**CulinArt Salami, Provolone, Spinach & Grainy Mustard  
Ficelle (113523)**

Revision Date: Jun 11, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
450	27	12	28	22	3	1720	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Salami, Genoa, Sliced, .5 oz	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Spinach, Baby	AP	12 oz	1 lb, 8 oz	3 lb
	Mustard, Whole Grain	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with grainy mustard.</li> <li>3. Layer bottom half of bread with spinach first, salami second, and provolone on top. Top with top half of bread, cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

# CulinArt Smoked Salmon, Cucumbers, Red Onion & Dill Cream Cheese Ficelle (113526)

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
300	12	6	30	15	2	770	2+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Smoked Salmon, 1 oz Slice	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	English Cucumbers, Peeled, Sliced Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Thin Slivered Red Onions, Fresh	EP	9 oz	1 lb, 2 oz	2 lb, 4 oz
	Cream Cheese, Bulk	AP	12 oz	1 lb, 8 oz	3 lb
	Dill Weed, Fresh, Chopped	EP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>Combine cream cheese and dill.</li> <li>Slice bun in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>Spread insides of each half with spread.</li> <li>Layer bottom half of bread with cucumber first, red onion second and smoked salmon on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>





**CulinArt Smoked Turkey, Apple, Cheddar & Honey Mustard Ficelle (113531)**

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
450	25	8	35	19	2	1090	8

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Smoked Turkey, Sliced Paper Thin	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cheese, Cheddar Sharp	AP	12 oz	1 lb, 8 oz	3 lb
	Honey Mustard Dressing, Ind, 1.5 oz, PC	AP	12 oz	1 lb, 8 oz	3 lb
	Fresh Peeled Red Delicious Apples, Sliced	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Prepare Ficelle</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with spread.</li> <li>3. Layer bottom half of bread with apple first, turkey second and cheddar cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

**CulinArt Smoked Turkey, Avocado & Goat Cheese  
Ficelle (113528.1)**

Revision Date: Jul 09, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	11	5	29	19	3	940	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Smoked Turkey, Sliced Paper Thin	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Avocado Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Lemon Juice	AP	1/4 cup	1/2 cup	1 cup
	Lettuce, Spring Mix	AP	6 oz	12 oz	1 lb, 8 oz
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	Goat Cheese	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Toss the avocado slices in lemon juice.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread.</li> <li>2. Spread insides of each half with goat cheese.</li> <li>3. Layer bottom half of bread with Spring Mix first, avocado second and turkey on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

# CulinArt Turkey with Mozzarella Cheese and Roasted Tomatoes Ficelle (113480)


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
360	17	6	28	22	2	1020	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Gold Roasted	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Pesto Sauce without Nuts	AP	12 oz	1 lb, 8 oz	3 lb
	Cheese, Mozzarella, Fresh	AP	12 oz	1 lb, 8 oz	3 lb
	Ficelle Bread, Loaf, 7.4 oz	AP	4 loaf	8 loaf	16 loaf
	 Culinart Oven Roasted Tomatoes (31169.4)		12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Ficelle</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Slow Roasted Tomatoes according to recipe.</p> <ol style="list-style-type: none"> <li>1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread.</li> <li>2. Spread insides of each half with spread.</li> <li>3. Layer bottom half of bread with Slow Roasted Tomatoes first, turkey second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Serve immediately, or wrap and hold at or below 41 degrees F.</li> </ol> <p>For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Turkey with Mozzarella Cheese and Roasted Tomatoes Ficelle (113480)	<b>12 Servings</b> 12 oz	<b>24 Servings</b> 1 lb, 8 oz	<b>48 Servings</b> 3 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 2 oz portion**

Step	Ingredients		6 Servings	12 Servings	23 Servings
1	Minced Garlic Cloves, Fresh	EP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-1/2 tsp
	Basil, Fresh, Chopped	EP	1 tbsp, 2-1/2 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp
	Kosher Salt	AP	1/2 tsp	1-1/4 tsp	2-1/4 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/8 tsp
	Canola Oil	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	6 ea	12 ea	23 ea

Step	Method
1	<p><u>Preparation</u>            Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.            Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service.            Portion Size - 2 oz.</p>