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**Big Ed’s Rotisserie Recipe Manual**

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# **Sweets & Desserts**

## **Chocolate** **cake & Muffin**

|  |  |
| --- | --- |
| **1000g plain flour** |  |
| **1000g White sugar** | |
| **200g cocoa** |  |
| **8 teaspoons baking soda** | |
| **2 teaspoon salt** | |
| **8 eggs** |  |
| **1 cup vanilla** |  |
| **2 cups sprite** | |
| **600ml cream** |  |
| **400ml vegetable oil** | |
| **8 teaspoons vinegar** | |
|  | |

**Cake making: Preheat oven to 160 degrees C. bake 160 for 7 min – bake 180 for 7 min – muffins – add 6 min at 180**

**makes 45 portions**

## **Banana** **Cake & Muffin & Base Cake & Muffin**

|  |  |
| --- | --- |
| **1000g plain flour** |  |
| **1000g White sugar** | |
| **50ml Banana Essence (take out for base)** |  |
| **8 teaspoons baking soda** | |
| **2 teaspoon salt** | |
| **8 eggs** |  |
| **1 cup water** |  |
| **2 cups sprite** | |
| **600ml cream** |  |
| **400ml vegetable oil** | |
| **8 teaspoons vinegar**  **)** | |
|  | |

## **ANZAC Slice**

|  |  |
| --- | --- |
|  |  |
| 600g (4 cup) plain flour | |
| 360g (4 cup) rolled oats | |
| 340g (4 cup) desiccated coconut | |
| 600g (3 cup) white sugar | |
|  | |
| 500g butter |  |
| 8 tablespoons golden syrup | |
| 8 tablespoons water | |
| 2 teaspoon bicarbonate of soda | |

**makes 65 portions**

1. Preheat oven to 160°C. Line 2 baking trays with non-stick baking paper.
2. Combine flour, oats, coconut and combined sugar in a large bowl.
3. Stir the butter, golden syrup and water in a small saucepan over medium heat until the butter melts and the mixture is smooth. Stir in the bicarbonate of soda. Add to the oat mixture and stir until well combined.
4. Roll level tablespoonfuls of the oat mixture into balls and place, about 5cm apart, on the prepared trays. Flatten until about 1cm thick. Bake, swapping trays halfway through cooking, for 15 minutes or until light golden. Set aside for 10 minutes to cool slightly before transferring to wire racks to cool completely.

## **Scone mix**

3 cups self-raising flour  
1 cup cream  
1 cup [Sprite](http://www.coca-colajourney.com.au/brands/sprite/)  
2 tbsp milk

Bake at 220 degrees for 15 min

## **Custard**

|  |  |
| --- | --- |
| eggs full | 10 |
| eggs yolk | 20 |
| milk full cream | 4l |
| sugar | 1150g |
| corn starch | 20 table spoons |
| vanilla extract | 20 tea spoons spoons(100ml) |

1. Add all ingredients into Hobart and mix with whisk at mid to high speed
2. Put into hot water bath and stir until mixture is properly thickened
3. Put into cool room – and repeat

## **Apple Custard Strudel – large and small**

|  |  |
| --- | --- |
| puff pastry | 1 sheet per cake – cut into 2 (or 4 for small) |
| custard |  |
| cream | 100g sugar per litre |
| apple |  |
| cinnamon |  |

1. Make cream – add 100 g sugar per litre and a dash of vanilla
2. Bake pastry sheets with egg wash (sugar inside)– 1 sheet per cake cut in half – if individual potions cut into 4’s
3. Add custard to the base, then apple, then cream
4. Put pastry sheet on top - then package or display

## **Custard Horn – Cornetti de Crema and Fritole**

Burritos – cut into rounds, keep off cuts for frying, powder sugar.

1. Wrap burritos around metal pipe and deep fry,
2. Fill burritos with custard
3. Top with powder sugar and display
4. Cut off cuts into ¼ and deep fry – top with powder sugar

|  |  |
| --- | --- |
| **Roast Sweet Nuts** | |
| nut mix | 10kg |
| almonds | 1kg |
| sugar | 3kg |
| vanilla extract | 250ml |

1. Roast Nut mix in bratpan. .
2. Add sugar and keep roasting until caramelized.
3. Add vanilla essence
4. Add cinnamon sugar (optional)

**makes 120 portions**

|  |  |
| --- | --- |
| **Roast Chilli Nuts** | |
| nut mix | 10kg |
| almonds | 1kg |
| sugar | 3kg |
| vanilla extract | 250ml |

1. Roast Nut mix in bratpan. .
2. Add sugar and keep roasting until caramelized.
3. Add vanilla essence
4. Add chilli powder – half bag coarse 20tea spoons cayenne

**makes 120 portions**

# **Sauces & Salts**

## **White Sauce**

|  |  |
| --- | --- |
| white wine | 200ml |
| milk full cream | 5000ml |
| cream | 1000ml |
| flour | 2 ladles large (700g) |
| butter | 1kg |
| Massell stock | 4 ladles small – 160g |
|  |  |
|  |  |

1. Melt butter and margarine in pot
2. Add flour and cook out starch
3. Add heated milk, cream and wine
4. Add stock and boosters

**makes 7litres**

## **Sauce for Chicken Pies**

Use white sauce and add spinach

|  |  |
| --- | --- |
| **Distribution** |  |
| meat | 1kg |
| Gravy | 2 litres |
| makes 20-22 pies |  |

## **Jus for Meat**

|  |  |
| --- | --- |
| red wine | 200ml |
| Meat Water | 6000ml |
| flour | 2 ladles large (700g) |
| Lard | 1kg |
| massell stock | 2 ladles small(160g) |
| Salt | 30g |
|  |  |
| Parisian Essence | 120ml (1/2 cup) |
|  |  |
|  |  |
|  |  |

1. Melt butter and margarine in pot
2. Add flour and cook out starch
3. Add meat water and red wine
4. Add stock and boosters

**makes 7litres**

## **Jus/Gravy for Pies and Distribution**

**To thicken:**

|  |  |
| --- | --- |
| jus | 1 litre |
| corn starch | 2 per litre in little water – add to jus and boil |
|  |  |
| **Distribution** |  |
| meat | 1kg |
| Gravy | 2 litres |
| makes 20-22 pies |  |

|  |  |
| --- | --- |
| **Sauce for Pork Pies** |  |
| white sauce | 50 percent |
| gravy | 50 percent |

1. Mix white sauce with gravy
2. Add deep fried potato chips (2)
3. Add 2-3 pieces of roast carrots

|  |  |  |
| --- | --- | --- |
| **Carrots for Beef Pie Filling** | | |
| carrots | 2.5kg | |
| water | 1 cup | |
| massel stock | 1 spoon | |
| bake time | 30 min at 200 degrees | |
| |  |  | | --- | --- | |  | | | **Distribution** |  | | meat | 1kg | | Gravy | 2 litres | | makes 20-22 pies |  |  **Sauce for Beef Pies** | |  | |
| gravy | | 100 percent - thickened | |

1. Thicken 1 litre of Gravy with 2 tablespoons of cornflower
2. Add 2-3 pieces of roast carrots

|  |  |
| --- | --- |
| **Carrots for Beef-Pie Filling** | |
| carrots | 2.5kg - roast Potato topping |
| water | 1 cup |
| massel stock | 1 spoon |
| bake time | 30 min at 200 degrees |

|  |  |
| --- | --- |
| **Distribution** |  |
| meat | 1kg |
| Gravy | 2 litres |
| makes 20-22 pies |  |

# **Sauce for Beef Pies FINAL**

Knorr Gravy Mix – 100g per litre of water

Red Wine – ½ litre per 10litres – 50 ml of wine per litre of sauce

Corn Starch – 2 table spoons per litre of sauce

## **Green Pea Sauce**

|  |  |
| --- | --- |
| peas 400g (salted) | 12 cans |
| peppers hot jalapenos | 1kg |
| vinegar | 600ml |
| lemon juice | 100ml |
| msg | 2 teaspoons |
| Mix with Rocket Sauce Base | |

1. Mince peas in blixer
2. Add to mixer – use paddle
3. Add vinegar, lemon juice & MSG
4. Add rocket sauce – 50%

## **Rocket** **Sauce**

|  |  |
| --- | --- |
| Rocket | 500g |
| Garlic | 250g |
| oil | 2 litres |
| msg | 1 teaspoon |
| salt | 3 teaspoons |

Lemon Juice 100ml

1. Add all ingredients to blixer and blix for 3 minutes
2. Add to hobart – use paddle and repeat process until enough for bucket

## **Mayonnaise & Garlic & Chilli Aioli**

|  |  |
| --- | --- |
| eggs full | 12 |
| Light olive oil | 4l |
| vinegar | 50ml |
| lemon juice | 50ml |
| salt | 15ml - 3 tea spoon |
| msg | 5ml- 1 tea spoon |
| Dijon Mustard | 1 cup |

1. Add eggs to Hobart and mix on high
2. Add oil gradually
3. Add spices, vinegar, lemon juice and stock
4. Add Garlic or Chilli to Mayo for Aioli

## **Mustard Sauce**

|  |  |
| --- | --- |
| BE Mayonnaise | 4l |
| Dijon Mustard | 5 Cups |
| Turmeric | 5 tea spoons |
|  |  |

1. blend all together in mixer

## **Chilli Sauce**

|  |  |
| --- | --- |
| chilli fresh  Chilli crushed hot  Chilli powder hot | 500g  100g  100g + 25g Cayenne Chilli |
| oil | 2000ml |
| lemon juice | 100ml |
| salt | 3 tea spoon |
| msg | 1 tea spoon |

1. Add ingredients to blixer - 3 minutes
2. repeat

## **Tomato Sauce**

|  |  |
| --- | --- |
| Tomato Sauce  Diced Tomatoes  Tomato Paste | 2l  3x800g  4x375g |
| sugar | 800g |
| lemon juice | 1 cup |

Add same amount of Coles Tomato Sauce

## **Chips Salt Mixture**

|  |  |
| --- | --- |
| Rosemary | 50g |
| Paprika | 50g |
| Massell Chick Booster | 50g |
| Garlic Powder | 5g |
| Salt | 300g |

# **Soups, Pickles & Salads**

## **Kraut Salad**

|  |  |
| --- | --- |
| Carrots | 20kg – makes 1 crate (add 2 l vinegar) |
| Cabbage - white | 3 boxes – makes 5 crates |
| Oil | 2l per crate |
| Vinegar | 4l |
| Sugar | 2kg per crate |
| Salt | 1 cup per crate |
| MSG | 1/4 cup per crate |

1. Set up cutter and cut carrots into strips – change blades and cut prepared cabbage
2. Put cuttings into 2 white crates
3. Mix vinegar, oil, sugar, salt and MSG
4. Add to the salad
5. Combine both mixtures into 1 crate and let salad sit for 1 day before packaging

## **Caramelised Onions**

1. 20kg’s of onions peeled – run through cutter and fry off.

|  |  |
| --- | --- |
| 1. add some oil to empty bratpan, | |
| 1. add 3kg's of white sugar, caramelise, | |
| 1. add 3 litres of vinegar and reduce to thick sauce 2. then add 1 cup of salt 3. add ¼ cup of MSG |  |
|  | |
|  | |
|  |  |

## **Pea & Ham Soup**

|  |
| --- |
| 5kg Green Peas |
| 5kg Yellow Peas |
| 1-2 Hoggs |
| 5 Chick. gravy |
| 1 Chick. Boost  45 litres of water |
| 1/3 Salt cup |
| 1/4 cr. Pepper |
| 1. Add all ingredients together and boil until soft 2. Get hogs out of soup and blend 3. Then bag   **makes 45l** |
| **Potato Soup** |
| |  | | --- | | Potato Bake – 2 trays | | Water – 3 times the amount of potato | | 1.5 cups of chicken booster | | 500g of roast vegetables | | Makes about 20l – use with chopped bacon | |

# **Baking Rolls**

## **Breakout & Thaw**

Put rolls out onto flat baking trays and store on trolley

Cover rig and put in retarder or cooler overnight to thaw.

## **Morning & Proof**

Remove trolley from retarder or cooler, remove plastic cover and put into proofer, or keep plastic cover on if floor proofing rolls until space is available in proofer. – proof until 3 times larger

## **Bake Time**

Large Rolls –

Baking Oven: 180 degrees for 14 min

Combi Oven: 175 degrees for 12 min

Small Rolls –

Baking Oven: 175 degrees for 10 min

Combi Oven: 170 degrees for 9 min

When bake is complete remove product from trays and let completely cool

# **Roasting Meats**

## **Beef**

Cut into size. Use Massell booster for light seasoning – cook at 160 degrees for 2 hours

## **Pork**

Cut into size ,use Massell booster for seasoning – spray crackle with oil and rub in salt. Cook for 1 hour 50 minutes at 150 degrees

## **Chicken**

Spread onto trays – skin up. Season with Massell booster and paprika. Then cook at 200 degrees for 14 minutes

# **Roasting Vegetables**

## **Mixed Vegetables**

Cut into size and mix with 8 cups Olive Oil – 2 cups Massell Stock – package into bags 2.75kg (1 tray) =12-13 bags

Onion - 10kg

Carrot – 7 kg

Sweet Potatoes – 5kg

Capsicum – 5kg

Cross Cut Beans - 8kg

## **Potato Bake**

Potatoes (cheap Royal Blue if possible) – 20kg

Olive oil – 1litre (previous 2litres or buy cheaper oil)

MSG – 2 table spoons

Salt – 4 table spoons

Shredded Cheese – 2kg

**Sauce**

Cream - 4.8litres

Water – 600ml

Cornflower – 600ml

Mix potatoes in white crate with sauce and cheese – spread on 7 trays – precook cook at 165degrees until just soft, package and reheat at 200 degrees with a little cheese on top. Mix should yield about 100 portions at 300g

Pork Crackle

Cut pork skin into size, Spray oil and rub in salt roast 180”c for 30mins