

# Z-LIGHTFUL BEEF PLATTER - LUNCH

8/5/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

## STEP #1: INGREDIENTS

5.5 -6 wz. [Rotisserie Beef](#)

## SETUP / GARNISH

2 each Choice of Side

## STEP 1: TO COOK

1. Remove a beef roast from the warming drawer, and place it on a red cutting board.
2. **Cut the beef roast in half from the top of the roast to yield 2 pieces.**  
**NOTE: Cut ACROSS the roast. Do not cut the roast lengthwise.**
3. **Place the roast on the cutting board cut side down, and slice the meat AGAINST THE GRAIN into 1/4" thick slices.**  
**NOTE: The ends of the roast must be cut into 1/2" thick slices because of the greater amount of seasoning on the end pieces.**
4. Place a deli sheet on the digital scale, and measure out 5 1/2 - 6 wz of beef.
5. Immediately return the rest of the roast to the warming drawer.
6. Wrap up the weighted beef in the deli sheet, and return it to the warming drawer until the order is ready to be plated.

## SET UP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

**NOTE: Shingle the beef slices lengthwise at an angle on the plate. Avoid the sloped perimeter. The slices must be shingled so that they cover the plate as much as possible. Place any small, misshapened pieces, and/or ends bottom of the shingle.**

**NOTE: Both Zlightful sides are served off the plate.**

