

TEST RECIPE

SLICED BEEF PORTION

5/2/2025

YIELD: 1 Portion

SHELF LIFE: 1 day

EQUIPMENT: Gloves, scale, #16 scoop, deli paper, 1/3 pan with lid

AMOUNTS

INGREDIENTS

#16 Scoop Dijon Onions

6wz. Sliced Beef Prep

2 each Havarti Cheese Slices

PROCEDURE

1. Scoop the dijon onions and spread **evenly onto one half of the deli paper** to the approximate shape and size of a prepped ciabatta sandwich bread.
2. Weigh and shingle the sliced beef in an **even layer** over the top the onions, so that it maintains the same shape and size as the onions.
3. Place the havarti cheese on top of the sliced beef, and fold the wax paper to cover the portion.
4. Transfer sliced beef portions in a staggered pattern inside of a 1/3 pan with lid, and store refrigerated.
5. Label, Date, and Rotate.



C:

T:

F/A:

HR: Individually wrapped in wax paper, in 1/3 pan with lid; refrigerated.

SL: 1 day