

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Strawberry Lemonade Puree
 Recipe Manual Index: Compotes/Icings
 Effective Date: 1-Dec-19
 Work Station: Prep
 Shelf Life: 5 days
 Active Time: 10 minutes
 Total Time: 10 minutes
 Yield: 8 LBS



Equipment, Cooking Utensils and Plateware

Ingredients

Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Food Processor/Blender	1	Strawberry Glaze	4 LBS	
2	Spatula Rubber Spatula	2	Strawberry Compote	4 LBS	Prep Recipe
3	Scale Accurate Digital				
4	Rubber Spatula 13" High Heat				
5	Food Container 6th pan, Clear cambro w/lid				

Preparation Instructions

- 1 Measure strawberry compote and glaze and place into a food processor/blender. Activate food processor/blender until mixture is fully blended. Approximately 1-2 minutes.
- 2 Transfer strawberry puree into a storage container.
- 3 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 4 Store @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

- | | | |
|---|---|-----------------------------------|
| 1 | 1 | Keep refrigerated @ 41F or below. |
| 2 | 2 | |
| 3 | 3 | |
| 4 | 4 | |