

ARTICHOKE CAKE PREPPED

1/15/2025

YIELD: 1.581 Quarts (12.646 #8 scoop portions / 61.08wz)

SHELF LIFE: 3 days

EQUIPMENT: Gloves, slammer with 1/2" blade, large mixing bowl, measuring cups, measuring spoons, scale, 1/6 pan with lid.

AMOUNTS

INGREDIENTS

2lbs.	<u>Artichoke Hearts - Prepped</u>
2 cups	Parmesan Cream Sauce
1 cup	<u>Green Onions - Chopped</u>
.5 cup	Parmesan Cheese
.25 cup	Parsley IQF
1 TBL	<u>Garlic - Chopped</u>
1 TBL	Seafood Seasoning
1 tsp	Black Pepper
6wz	<u>Crouton Crumbs</u>

PROCEDURE

1. Using the slammer with 1/2" blade, dice the prepped artichoke hearts.
2. In a large mixing bowl, combine the Parmesan Cream Sauce with the diced artichoke hearts, green onions, parmesan cheese, parsley, garlic, Seafood Seasoning, and black pepper. Mix until **thoroughly blended, all ingredients are fully incorporated, and the artichokes are not clumped together.**
3. Add the Crouton Crumbs to the bowl. Using gloved hands, mix the crumbs into the ingredients.
NOTE: Ensure that the artichoke cake mixture is evenly blended together.
4. Transfer the contents of the mixing bowl to 1/6 pan, cover with lid, and store
5. Label, Date, and Rotate.

C: Grey to tan with visible light green pieces of artichoke.

T: Modeling clay plasticity; moist

F/A: Fresh artichoke, herbal vegetable, light pepper glow; no off, sour, or ammonia odor.

HR: 1/6 pan w/ lid; Refrigerated.

SL: 3 days