

# FRIED PLANTAINS PORTIONS

1/15/2025

**YIELD: 15.2wz**

**SHELF LIFE: 3 Days**

**EQUIPMENT: Gloves, knife, cutting board, 350° fryer, sav a day, sheet tray, scale, portion bags**

## AMOUNTS

## INGREDIENTS

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**16wz Plantains (Frozen)**

## PROCEDURE

1. Cut the frozen plantains in half lengthwise.
2. Place the halved plantains in a fryer basket, and fry for **1 1/2 minutes. SET A TIMER!!**
3. Once timer sounds, remove the plantains, drain on a sav a day, then transfer to a sheet tray in a single layer and store in the walk in until they have been completely cooled.
4. Once completely cooled, portion the fried plantains into **5 - 5.5wz portion bags.**
5. Store portioned fried plantains in 1/6 pan, cover with lid, and store refrigerated.
6. Label, Date and Rotate.



**C:** Light caramel to dark caramel color; cut in half, not whole

**T:** Sticky, not dry or mushy

**F/A:** Slightly sweet, no off aroma or flavor

**HR:** Bagged in 5 - 5.5wz. Portions; 1/6 pan w/ lid; Refrigerated.

**SL:** 3 Days