

# KIDS ROTISSERIE BEEF

3/31/2025

Plate: 8" Round Blue or Green Plate w/ S.S. Ramekin

To Go: 3 Compartment

## STEP #1: INGREDIENTS

4 wz. Rotisserie Beef

## SETUP / GARNISH

2 vz. Portobello Cabernet Sauce

1 each Choice of Side

## STEP 1: TO COOK

1. Remove beef roast from the carver station sous vide machine, and place it on the cutting board.  
**NOTE: The roast MUST be used in a "first in first out" rotation.**
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 4 wz of beef.
5. Immediately return the rest of the roast back into the sous vide machine, ensuring that all of the air is removed from the bag.  
**NOTE: The roast must be fully submerged when placing it back into the sous vide machine.**
6. Wrap up the weighted beef in the deli sheet, and place it in a 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 on the right half of the plate. Avoid the sloped perimeter. Place any small, misshapened pieces, and/or ends under the middle part to build height. The "Hero Slice" needs to be the last slice at the bottom.**

**NOTE: The Cabernet Sauce that is in the S.S ramekin must be placed in the bottom center of the plate.**

**NOTE: Placed the side item centered on top of a half folded beverage napkin on the left of half of the plate.**

**NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.**

**NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The beef slices are to be shingled and placed centered on the plate.**

