

SPICE MARKET BREAD

4/24/2024

Plate: Bread Board w/ 5 S.S. 3oz Ramekins

To Go: 1 Compartment w/ 7 Plastic Souffle Cups

STEP #1: INGREDIENTS

5 slices [Prepped Ciabatta Bread](#)

SETUP / GARNISH

1 #100 Scoop [Sweet Za'atar Spice](#)

1 #100 Scoop [Marrakesh Spice](#)

1 #100 Scoop [Black & White Sesame Seed Blend](#)

1 #100 Scoop [Four Pepper Roasted Garlic Spice](#)

1 #100 Scoop [Lemon Poppy Spice](#)

1 each S.S. Olive Oil Dispenser (To Be Poured at Table Side)

STEP 1: TO COOK

- Place 5 slices of the prepped ciabatta bread on a pre-heated panini grill and heat for **2 minutes**.

NOTE: Ensure that the slices are making good contact with the grill, but **DO NOT** press and flatten the bread.

NOTE: Grill marks must be visible on at least one side.



SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

- While heating the bread, scoop each spice into individual S.S. 3oz ramekin, ensuring that the spices are **evenly leveled and flat** inside of the ramekin.

NOTE: The condiment rail of spices must be setup in the order that is listed above, and only 1 #100 scoop is needed to scoop the spices.

NOTE: The ramekins of spices must be stacked on the bread board in the order that they will filled, with the Sweet Za'atar Spice being the bottom ramekin.

NOTE: The grill marks of the heel slice must be facing the ramekin, and the bread slices must be standing and shingled off set.

NOTE: When plating the bread to go, the bread will go into a large 1 compartment container, each individual spice will go to its own souffle cup, and the olive oil will be pour into 2 souffle cups with 2vz. in each.

