

BROCCOLI PORTIONS

© All rights reserved Taste Buds, Inc. - Confidential

Yield: **Small Batch: 20 portions**

Shelf Life: **3 days**

Equipment: Large pot or Kettle, insert basket, liquid measuring cup, lexan, dry measuring cups, lexan with drip pan, timer, rubber spatula, whisk, portion bags

Ingredients (Small Batch)

6 pounds Broccoli Florets
5 gallons Water
3 cups Kosher Salt
2 gallons Ice
1 pound REAL butter - Melted

Cooking Procedure

1. Add water and salt into the kettle and bring to a rolling boil. This water will be used for blanching the broccoli.
2. While waiting for the blanching water to boil, set up an ice bath in a large lexan.
NOTE: When making multiple batches, set up multiple lexans.
3. Once the blanching water is at a boil, add the broccoli and blanch for **2 minutes**.
SET A TIMER!
4. Once the timer sounds, **Immediately** remove the broccoli from the pot, and shock in the ice bath. Stir with the rubber spatula until the broccoli is completely chilled (**3 - 5 minutes**).
NOTE: Do not mash or break up the broccoli.
5. While the broccoli is chilling, heat the butter in the microwave until it is **just melted, about 2 minutes per 1 pound of butter. Do NOT over microwave! The butter should not be separated!**
6. Once the broccoli has chilled, drain well, and place in a large lexan with a drip pan.
NOTE: THE BLANCHING WATER CAN BE USED FOR 3 BATCHES / (1) 18LB CASE OF BROCCOLI.
7. When thoroughly drained, dump broccoli back into the dry large lexan without drip pan.
8. Pour 1/2 the amount of melted butter evenly over the broccoli and gently toss.
9. Pour the remaining 1/2 of melted butter evenly over the broccoli and again gently toss the broccoli ensuring there are no dry or hot spots.

****CONTINUED ON NEXT PAGE****

BROCCOLI PORTIONS

© All rights reserved Taste Buds, Inc. - Confidential

Portioning Procedure

1. Using a heaping dry cup measure, portion the broccoli into the bags.
NOTE: The target weight with butter 6 wz.
2. While portioning the broccoli, make sure there are no florets larger than 2 inches in diameter. Florets larger than this must be broken into smaller pieces.
3. Close each bag, transfer to a hotel pan with a lid, and store refrigerated.
4. Label, Date, and Rotate.

C: Bright green; Not brown; No florets larger than 2 inches in diameter; 6 wz.
T: Al dente; Not mushy
F/A: Light butter; Light salt
HR: Hotel pan; Refrigerated
SL: 3 days