

Prep - Strawberries Quartered

Shelf Life:

1 Day

Ingredient & Equipment

Checklist:

- Strawberries
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Remove any signs of bruising or white areas prior to cutting.
2. Slice across the top of each strawberry to remove the stem.
- 3a. Large Strawberries: Make 2 perpendicular cuts across each strawberry to create 4 equal quarters.
- 3b. Small Strawberries: Cut in half to give the same approximate size as the large strawberry quarters.

Clean and Reset

zea
culisserie & bar

PROPERTY OF TASTE BUDS MGMT

TASTE BUDS
RESTAURANT

TBM 0919

STRAWBERRIES