

Item Recipe

Cook's Name: Christian Encalada

Recipe: COMBINADO MARINO

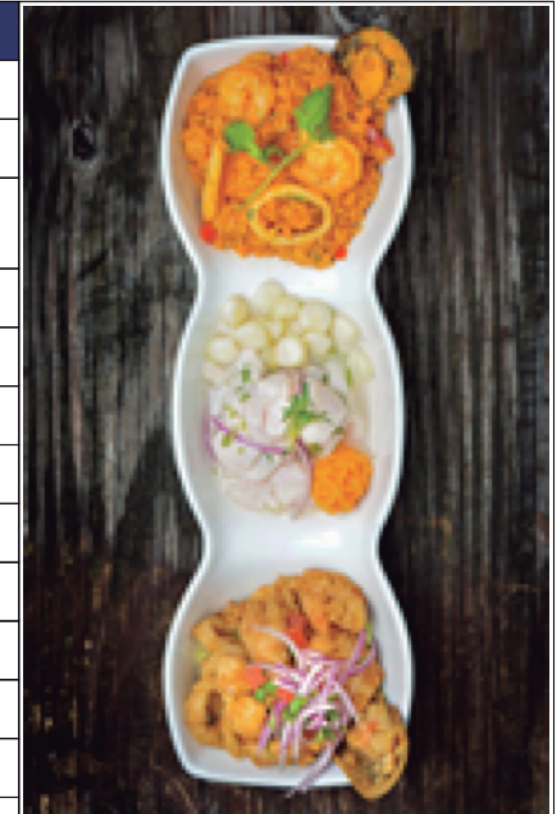
PLU: 40030

Menu Category: Entrees

Active: Yes

Date: 10/24/2017

Ingredients	Qty Notes
SWAI * LIBRAS TUPPER * 10	3.50 oz
CEBOLLA X SACO / RED ONIONS. (25LBS)ORDENAR POR LIBRA	0.5 oz
CULANTRO / CILANTRO. (X ATADO)	2 tea spoons for (mini rice with seafood)
AJI LIMO (BOTELLA) 1 ltr// PERUVIAN CHILLI AJI LIMO	
ZUMO DE LIMON CEVICHERA	1 oz
SAL (TUPPER X 8 LBS) (ORDENAR X TUPPER)	1/2 tea spoon for ceviche
AJINOMOTO/ GLUTAMATE X 250 GRM (5 PACKS X BOLSA)/	1/4 tea spoon
AJO / GARLIC (POTE X 5 LBS)	1/4 tea spoon
SALSA CRIOLLA	0.6 oz , half hand full
LECHUGA ENTERA / LETTUCE	0.53 oz
MEZCLA DE JALEA	1 oz
MINI MARISCO / MINI SEAFOOD. X 10 TUPPER	1 portion
SALSA MADRE X PORCION	1/2 portion (45 gr.) mother sauce for sea food rice is 90gr.
SAZON GOYA	1/2 goya seasoning
PIMIENTO ROJO 265 GRM	0.17 oz
CULANTRO / CILANTRO. (X ATADO)	1 tea spoon (for 1/2 ceviche)
CALDO DE PESCADO / FISH BROTH	4 oz

**Mise en Place**

MINI JALEA	1 portion
ARROZ BLANCO/white rice	8 oz
Prep Instruction	
<p>1/2 CEVICHE: put in a bowl, 3 oz of fish, add salt 1/2 tea spoon, 1/4 oz ajinomoto (glutamate), 1/4 tea spoon of garlic paste, 1 tea spoon of cilantro, lime juice 1 oz, mix for 3 minutes, then add 1.24 oz of red onion, 1/2 oz of mussel broth, 1 table spoon of ceviche base, mix, then serve with corn, sweet potato and micro cilantro.</p> <p>MINI SEAFOOD RICE: in a hot wok flambe the mini sea food for 20 seconds, then add 4 oz of fish broth, 1/2 seasoning goya, 1/2 half portion of mother sauce. mix, then add 8 oz of cooked rice, 2 tea spoon of cilantro, red pepper 0.17 oz.</p> <p>MINI JALEA: mix mini jalea with jalea sauce, strained a little bit, then mix with flour, fry at 350F for 1 minute and 30 seconds reserve.</p> <p>MINI SALSA CRIOLLA: onions in jilienne 2 table spoon, tomato in dices 1 table spoon, 1 table spoon of lime juice, 2 tea spoons of cilantro, 1/2 table spoon of vegetable oil, 1/8 tea spoon of salt, 1/8 spoon of ajinomoato (glutamte).</p>	
Recipe Instruction	
Notes	Build Chart