

# UCHIKO

## JASMINE CREAM



INGREDIENTS	QUANTITY	2	UNITS	INSTRUCTIONS
<b>JASMINE CREAM</b>	6	12	QTS	<b>JASMINE CREAM:</b> WARM TOGETHER HALF OF CREAM, MILK, SUGAR, SALT. ADD JASMINE TEA WHEN WARM AND LET STEEP FOR 8 MIN. REWARM IF NECESSARY AND ADD GELATIN. STRAIN AND ADD OTHER HALF OF CREAM. PUT AWAY IN QUARTS. LET SIT OVERNIGHT. FOR SERVICE- WHIP ON SPEED 5 UNTIL THICK AND CREAMY. SHOULD NOT BE AIRY.
CREAM	4000	8000	GR	
MILK	500	1000	GR	
SUGAR	750	1500	GR	
SALT	7	14	GR	
JASMINE TEA	60	120	GR	
GELATIN	20	40	SHEETS	
<b>CILANTRO GRANITA</b>	2	4	1/3 PAN	<b>CILANTRO GRANITA:</b> BE SURE TO KEEP EVERYTHING CHILLED ON ICE TO INSURE GREEN COLOR. BRING TO A BOIL SUGAR AND LEMON JUICE. CHILL OVER ICE BATH. BLEND CILANTRO WITH ICE, OJ, AND ASCORBIC ACID IN A FEW BATCHES. STRAIN AND SKIM OFF FOAM. ADD COLD WATER. ADD LEMON SYRUP. FREEZE INTO SHORT 1/3 PANS.
SUGAR	672	1344	GR	
LEMON JUICE	400	800	GR	
ORANGE JUICE	912	1824	GR	
ICE	300	600	GR	
CILANTRO	240	480	GR	
ASCORBIC ACID	30	60	GR	
COLD WATER	1400	2800	GR	
<b>PRESSED PINEAPPLE</b>				<b>PRESSED PINEAPPLE:</b> CLEAN PINEAPPLE AND CUT OFF LOBES. CRYO VAC WITH PINEAPPLE JUICE ON VACCUM 10. CUT INTO 1CM X 1CM FOR SERVICE.
PINEAPPLE JUICE	AN	AN		
FRESH PINEAPPLE	AN	AN		
<b>HONEY TUILE</b>				<b>HONEY TUILE:</b> IN POT, MELT TOGETHER BUTTER, HONEY, SUGAR. COMBINE FLOUR, GINGER POWDER, AND SALT. IN VERY SMALL ADDITIONS, WHISK THIS INTO POT MAKING SURE THERE ARE NO CLUMPS. POUR INTO PAN AND LET COOL IN FRIDGE. SCOOP WHEN SET. BAKE 3 INCHES APART ON SILPAT AT 350F FOR 9 MIN. SHOULD BE DARK GOLDEN BROWN. ROBOT COUPE WHEN COOL FOR SERVICE.
BUTTER	684	1368	GR	
HONEY	648	1296	GR	
SUGAR	696	1392	GR	
GINGER POWDER	4	8	GR	
SALT	4	8	GR	
FLOUR	680	1360	GR	
<b>TOTAL</b>	12015	24030		