



Recipe Production

Recipe Number: YG007

Recipe Name: POTATOES AU GRATIN

Hot: Yes

Recipe Source: Danone North America

HACCP Process Category:

Same Day

Serving Description: 6X4 piece or 9 oz weight

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
96	1 6X4 serving				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1538	YOGURT GREEK PLAIN 2/6LB	8	Quart			(Unassigned)
1500	MILK, 1%, LOWFAT	3	Quart			(Unassigned)
9603	ONION POWDER	2	Tbsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	Tbsp			(Unassigned)
1048	SPICE NUTMEG	1	tsp			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	2	Tbsp			(Unassigned)
2587	POTATO 70 CT 50LB	32	Pound			(Unassigned)
1516	CHEESE CHED SHRED 20 LB	8	Pound	2	Ounce	(Unassigned)

Cooking Instructions

Cooking Temperature: 350 **Cooking Times:** **Hours:** 1 **Minutes:** 20

Pre-Preparation Instructions

Sourced by Danone North America
 Pared potatoes yield 81%
 Wash potatoes
 Peel and slice potatoes in a slicer or hobart to 1/16" pieces
 Use 2" hotel pans, 4 pans per 96 servings with 24 portions per pan (14 lbs. per pan)

Preparation Instructions

1. Preheat oven to 350
2. Whisk together first 6 ingredients in a large pot
3. Heat pot over low heat, stirring occasionally just to warm
4. Add potatoes to yogurt/milk mixture
5. Wipe bottom and sides of hotel pans with oil
6. Place approximately 2 lbs. (2 qt) of potatoes at the bottom of the hotel pans
7. Top with approximately 10 oz of cheese
8. Top with another 2 lbs. of potatoes and 10 oz of cheese
9. Add the final 2 lbs. of potatoes
10. Add approximately 3 cups of the yogurt/ milk mixture and press down on the gratin with your hands until the liquid just comes to the top of the potatoes. If the liquid doesn't barely cover the potatoes, add a little more and press down again
11. Top with remaining cheese
12. Bake, covered, for an hour until potatoes are tender and then uncover and bake another 20 minutes until golden brown

Serving Instructions



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Hold gratin in the hot box for 30 minutes before attempting to cut 6x4
 Can pair with dinner roll or other grain item for compliance purposes

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	30,790.3011	119.5600	320.7323		
Saturated Fat	g	893.2175	3.4684	9.3043	26.11	
Sodium	mg	34,358.2007	133.4143	357.8979		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,292.9042	5.0204	13.4678	37.79	
Cholesterol	mg	4,747.5935	18.4351	49.4541		
Carbohydrate	g	2,552.0205	9.9096	26.5835	33.15	
Total Dietary Fiber	g	262.9640	1.0211	2.7392		
Protein	g	1,983.9605	7.7038	20.6663	25.77	
Vitamin A (RE)	RE	11,974.6355	46.4980	124.7358		*
Vitamin A (IU)	IU	65,525.0109	254.4363	682.5522		
Vitamin C	mg	2,379.4753	9.2396	24.7862		
Calcium	mg	40,146.2416	155.8895	418.1900		
Iron	mg	123.2282	0.4785	1.2836		
Moisture	g	19,428.9736	75.4435	202.3851		
Ash	g	358.7395	1.3930	3.7369		

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1538	YOGURT GREEK PLAIN 2/6LB	1.00	(Unassigned)	16	0.12	1 Lb	/
1500	MILK, 1%, LOWFAT	1.00	(Unassigned)	0	0.75	GAL	/
9603	ONION POWDER	1.00	(Unassigned)	0	0.03	Bag (19 oz)	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.22	OZ	/
1048	SPICE NUTMEG	1.00	(Unassigned)	0	0.08	OZ	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.00	CONTAINER (/
2587	POTATO 70 CT 50LB	1.00	(Unassigned)	32	0.00	LB	/
1516	CHEESE CHED SHRED 20 LB	1.00	(Unassigned)	8	0.12	LB	/

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