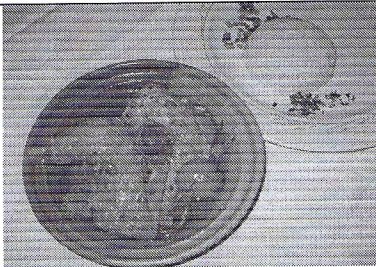


STANDARD RECIPE CARD			HOTEL:THE OBEROI, Mena House, EG Date _				
DISH NAME Morrocan chicken RECIPE CATE Category : Main course OUTLET kk							
INGREDIENTS FOR 10 PORTIONS			Price per Pkg unit	Unit	WASTE %	RAW QTY	COST OF RAW MAT.
QTY	UNIT	DESCRIPTION					
2500.000	gm	chicken whole					#REF!
600.000	g	onion chopped					#REF!
150.000	g	garlic chopped					#REF!
50.000	g	ginger chopped					#REF!
1.000	gm	saffron					#REF!
400.000	g	chicken liver pieces					#REF!
400.000	g	pickled lemon-without seeds					#REF!
800.000	g	lemon fresh-whole for juice					#REF!
100.000	ml	olive oil					#REF!
500.000	g	olives-green-whole					#REF!
50.000	g	salt					#REF!
2.000	ltr	chicken stock					#REF!
600.000	g	rice-Pilaf					#REF!
Procedure							
1. Sautee onion, garlic and ginger in olive oil along with olives.							
2. pour in chicken stock and add saffron and seasoning							
3. Add chicken and cook till fully cooked							
4. Sautee the chicken liver separately and serve along with the chicken							
5. Serve white ric along with the chicken							

EXECUTIVE CHEF
 COST CONTROLLER

PLUS EXTRA COST
 COST OF RAW MATERIALS #REF!
 COST PER PORTION #REF!
 F.C. FACTOR %
 ACTUAL SALES PRICE
 ACTUAL FOOD COST %