



Mixed Berry Crisp



Recipe Rating	
Total Time	40 Minutes
Cooking Time	30 Minutes
Total Labour	10 Minutes
Knife Skills	Basic

Equipment
Spatula
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart
Food Processor/Blender

Nutrition Facts	
Valeur nutritive	
Per 1 serv (80g) / par 1 serv (80g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	150
Fat / Lipides 5g	8%
Saturated / satures 2.5g	
+ Trans / trans	
Cholesterol / Cholesterol	5mg
Sodium / Sodium 40mg	2%
Carbohydrate / Glucides 23g	8%
Fibre / Fibres 4g	16%
Sugars / Sucres 7g	
Protein / Proteines	4g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	8%

Mixed Berry Crisp

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Rolled Oats	450 gm	1 Lb	900 gm	2 Lbs
Brown Sugar	125 gm	4.4 oz	250 gm	8.8 oz
Butter	175 gm	6.2 oz	350 gm	12.4 oz
Mixed Berries	1.25 Kg	2.8 Lbs	2.5 Kg	5.6 Lbs

Method



1. In a food processor or mixer, place the first three ingredients and blend to make the crisp topping.

Wash berries gently, if fresh; defrost if frozen.



2. Bulk Method: Prepare ½ size- 2" deep production pans with nonstick spray (or coated with butter). Add the mixed into the pan and cover with Crisp Topping. Cook in Multigen for 30 minutes. Remove when done.

Alternately for cold plating, place in individual serving dish.



3. Bulk Method: Cut into pieces for service. Portion into service dishes or leave in bulk for dining room service.

Cold Plating: Place on hot side of tray for retherm cycle.



4. Serve Hot or Cold.

Garnish: **Mixed berries on top or mint leaf**

Food Accompany: **Ice Cream or Sherbet.**