

Peach Crisp



Recipe Rating	
Total Time	45 Minutes
Cooking Time	30 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
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 (83g) / par 1 serv (83g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	140
Fat / Lipides 5g	8%
Saturated / satures 2.5g	
+ Trans / trans 0g	13%
Cholesterol / Cholesterol	5mg
Sodium / Sodium	35mg
Carbohydrate / Glucides	20g
Fibre / Fibres 3g	10%
Sugars / Sucres 7g	
Protein / Proteines	4g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	4%
Calcium / Calcium	2%
Iron / Fer	8%

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	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
Peaches, Slices (Fresh or Canned)	1.35 Kg	3 Lbs	2.7 Kg	6 Lbs

Method



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

Fresh peaches- wash, remove pit and slice thinly (canned peaches- drain juice).



2. **Bulk Method:** In a ½ size- 2" deep production pan, add nonstick vegetable spray (or coated with butter) to coat the sides.

Add the peaches into the pan and cover with Crisp Topping. Cook in Multigen for 30 minutes. Remove when done.

Cold Plating: Place 53 gm of sliced peaches into a small dessert dish and cover with 30 gm Crisp Topping.



3. **Bulk Method:** Cut into 80 gm 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: **Sliced peaches or mint leaf**

Food Accompany: **Ice cream or Sherbet**