



# Strawberry 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) <b>or</b> 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
<b>Calories / Calories</b>	<b>140</b>
<b>Fat / Lipides</b> 5g	<b>8%</b>
Saturated / satures 2.5g	
+ Trans / trans	
<b>Cholesterol / Cholesterol</b>	<b>5mg</b>
<b>Sodium / Sodium</b> 35mg	<b>1%</b>
<b>Carbohydrate / Glucides</b> 21g	<b>7%</b>
Fibre / Fibres 3g	12%
Sugars / Sucres 7g	
<b>Protein / Proteines</b>	<b>4g</b>
<b>Vitamin A / Vitamine A</b>	
<b>Vitamin C / Vitamine C</b>	<b>50%</b>
<b>Calcium / Calcium</b>	<b>2%</b>
<b>Iron / Fer</b>	<b>8%</b>

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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
Strawberries, Fresh or Frozen	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.

Fresh strawberries- wash, remove tops, slice thinly (defrost if frozen)



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

**Cold Plating:** Place 50 gm of sliced strawberries into a small dessert dish and cover with 30 gm Crisp Topping. Place on hot side of tray for retherm cycle.



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: **Strawberry or mint leaf**

Food Accompany: **Ice cream**