

Tropical Fruit 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

Asian Cucumber Salad

Nutrition Facts	
Valeur nutritive	
Per 1 serv (103g) / par 1 serv (103g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	20
Fat / Lipides	0g 1%
Saturated / satures 0g	
+ Trans / trans	
Cholesterol / Cholesterol	0mg
Sodium / Sodium	45mg 2%
Carbohydrate / Glucides	4g 1%
Fibre / Fibres	less than 1g 4%
Sugars / Sucres	2g
Protein / Proteines	less than 1g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	8%
Calcium / Calcium	2%
Iron / Fer	4%

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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
Mango, Slices (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 mango- peel, remove pit and slice thinly (defrost if frozen - thaw and dice uniformly).



Replace a proportion of mango with other tropical fruits as desired.



2. **Bulk Method:** In a half hotel pan, add nonstick vegetable spray (or coated with butter) to coat the sides.

Add the mango and other tropical fruit into the pan and cover with Crisp Topping. Cook in Multigen for 30 minutes. Remove when done.

Cold Plating: Place 50 gm of diced fruit into a 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: **Diced tropical fruit**

Food Accompany: **Ice Cream or Sherbet**