



Cheese Biscuits



Recipe Times	
Total Time	75 Minutes
Cooking Time	55 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Spoon/Fork
Scoop (Yellow - #20 / 2 1/8" in diameter)
Spatula
Scale
Measuring Cup
Cling Film
Aluminum Foil
Plate ware
1/2 size – 2" deep production pans
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Ingredients	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
All-Purpose Flour	481 gm	1.06 Lbs	962 gm	2.12 Lbs
Baking Powder	9 gm	1.5 tsp	18 gm	3 tsp
Sugar	19 gm	1.5 Tbsp	38 gm	3 Tbsp
Salt	4 gm	0.75 tsp	8 gm	1.5 tsp
Margarine, room temperature	87 gm	3.1 oz	174 gm	6.2 oz
Cold Butter	168 gm	6 oz	712 gm	25.2 oz
Nacho Cheese blend, shredded	356 gm	12.6 oz	692 gm	23.4 oz
Whole Milk	346 ml	11.7 oz	692 ml	23.4 oz
Garlic, minced	10 gm	2 tsp	20 gm	4 tsp
Parsley, chopped	10 gm	2 tsp	20 gm	4 tsp

Method
 <ol style="list-style-type: none"> 1. Measure and separate all ingredients. Cut the garlic and the parsley according to the description above and put them aside.
 <ol style="list-style-type: none"> 2. In a ½ size 2-inch-deep production pan, mix the flour, baking powder, sugar and salt in a food processor or with a pastry cutter. Add the margarine and pulse until combined, or mix using your hands. Then, separate around 30% of the butter to use later. Add the remaining butter and pulse 4 or 5 times or until the butter is in pea-size pieces.
 <ol style="list-style-type: none"> 3. Combine the cheese and pulse 2 or 3 times, or mix well with your hands. Pour the milk gradually and pulse until the mixture is moistened, forming a shaggy dough. If the dough is too wet, pour some flour (approximately 2 tbsp). Gently knead until the dough comes together.
<ol style="list-style-type: none"> 4. Make balls using the yellow scoop (size #20, 2 1/8 inches) and place them 2 inches apart in a pan with a baking sheet. Make garlic butter by melting the butter separately and mixing it with garlic and parsley. Brush the biscuits with the garlic butter. Cover with cling film and aluminum foil. Place in Multigen for 55 minutes at 130°C.



Bulk: remove from Multigen and serve as one biscuit for portion.

Cold Plating: Allow it to cool and plate. Place on the hot side of the tray to retherm for 55 minutes prior to service.

Garnish: **n/a**

Food Accompany: **Fruit, cereal or yogurt on the breakfast side or with a drink as a snack option.**

Recipe: Cheese Biscuits

Cost for 25 portions: \$14.19

Cost for 1 portion: \$0.56

Ingredients	Quantity	Cost
All-Purpose Flour	481 gm	\$3.12
Baking Powder	9 gm	\$0.09
Sugar	19 gm	\$0.03
Salt	4 gm	\$0.00
Margarine	87 gm	\$0.48
Butter	168 gm	\$2.18
Nacho Cheese Blend	356 gm	\$6.44
Whole Milk	346 ml	\$1.36
Garlic (cloves)	10 gm	\$0.13
Fresh Parsley	10 gm	\$0.35
		Total Cost: \$14.19