

Chilli Lemon Salt Rim

A chilli-lemon salted rim for cocktails and coolers.

INGREDIENTS

- Cocktail glass (Tumbler / Water glass)
- Chilli Lemon salt
- 1 Lemon slice

METHOD

- 1 Cover the bottom of a small sealable container with the Chilli lemon salt.
- 2 Rub the lemon slice along the rim of the glass.
- 3 Turn the glass, rim side down, into the bowl of Chilli lemon salt, and turn gently.
- 4 Ensure that the rim is properly coated in the Chilli lemon salt.

Food safety

From the SOP - what the kitchen must not skip on this dish.

CHILLI SAUCE DO NOTS

SOP 9 - Food Book

Don't use the chilli without adding the oil, or without adding additional oil to keep the product moist.

Don't use the chilli beyond the three days as the product has a 3 day window period. 67g 74% 13.7g 228%

OTHER FRESH PRODUCE ADDED

SOP 9 - Food Book

stir fry ingredients: green beans, cabbage, red peppers med veg ingredients: butternut creamed

spinach: spinach mashed pumpkin: pumpkin or butternut pre-cooked baby beetroot tender stem

broccoli WHAT TO LOOK OUT FOR WHEN WE TALK ABOUT RIPE PRODUCE Tomatoes: the first way to

tell if your tomato is ripe is to check if the skin has turned from a dull, matte surface to one that is

glossy and slightly shiny. Next, check the color, which should be fairly deep red. Your ripe tomato will

give slightly to the touch. It shouldn't be soft but rather a little tender, tomatoes ripen from the inside

out. Tomatoes that are not ripe will feel hard to the touch. A ripe tomato gives off a lovely fragrance as

well. If you receive under ripe tomatoes they should be stored in the dry store in a crate to ripen before using. You would need a rotation system to facilitate this....