



Ponzu Sauce

Ponzu sauce for halaal restaurants.

Contains Soy



INGREDIENTS

- 1L Soy sauce
- 300g Sweet chilli sauce
- 250g White sugar
- 250ml Lemon juice (not lemon concentrate)
- 30g Cajun spice
- 40g Fine table salt

EQUIPMENT

-  Large spoon
- Big basin
-  Sealable Container
- 1 x Squeezy bottle

METHOD

- 1 Add all the ingredients into a mixing bowl.
- 2 Stir well until all ingredients are mixed well and all the sugar has dissolved.
- 3 Decant into a sealable container, label and date and store in the refrigerator.
- 4 Decant into a squeezy bottle for daily use.

NOTES

- Ponzu sauce can be kept for 2 weeks.



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....



ON THE PASS

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Method and video links are on page 1.