



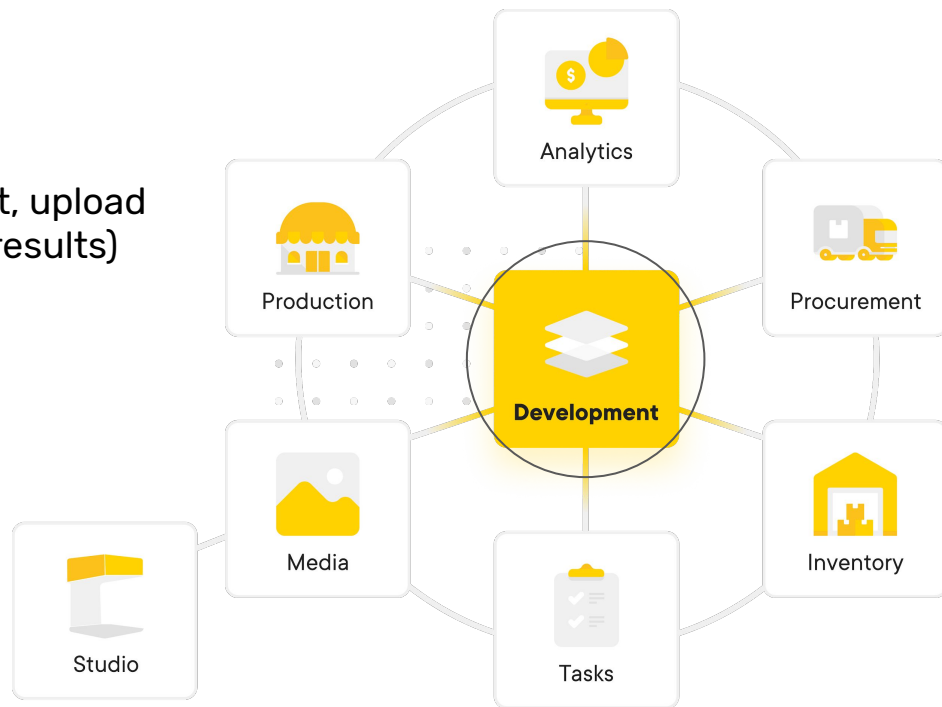
Webinar: Recipes

Creating a (sub) recipe and when to use a stockable recipe?




What do you need?

- Product module
- Type of user: library user with edit, upload (for images), food cost (financial results) permissions.



How to ask questions during the webinar?



Webinar is one-way, but you can ask questions in the Q&A section below. This can be done anonymously or with your own name. We will answer the questions at the end of the webinar. Very specific cases, will be discussed afterwards.

Terminology

Recipe = finished product

For example: Poké bowl with marinated salmon and homemade lemon mayonnaise

Sub recipe = semi-finished product, preparation or something that I use in other recipes as well

For example: marinated salmon, homemade lemon mayonnaise

Stockable recipe = (sub)recipe that I want to count in my inventory, used a lot for preparations like sauces, cocktails batches...

For example: When you are preparing 5L of homemade mayonnaise to keep in your inventory for a week


Example: poké bowl

Poké bowl with marinated salmon and homemade lemon mayonnaise



Example: marinated salmon

Ingredients for marinated salmon (sub recipe for our poké bowl)

- 
- 1 piece salmon
 - 9g sugar
 - 2g sea salt
 - 0,38g white pepper
 - 6g dill
 - 7g lemon zest

Instructions

- Mix all ingredients together and let it rest for 2 hours in the fridge.

Example: homemade lemon mayonnaise

Ingredients for homemade lemon mayonnaise (sub recipe + stockable recipe)

- 60ml mayonnaise
- 6ml lemon juice
- 4g lemon zest

Instructions

- Mix all ingredients together and keep cold.

Make it stockable

- If I make this recipe, I pour the batch into bottles of 70g to keep the mayonnaise in my inventory.

Example: poké bowl

Ingredients for poké bowl with marinated salmon and homemade lemon mayonnaise

- 150g rice
- 20g seaweed
- 20g edamame beans
- 40g spinach
- 30g avocado
- 1 portion marinated salmon (sub recipe)
- 5ml soy sauce
- 7g homemade lemon mayonnaise (sub recipe)

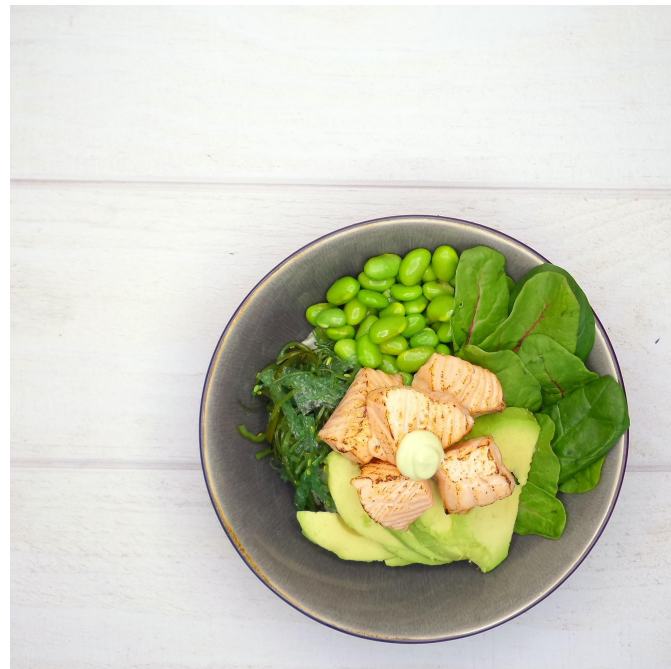


Example: poké bowl

Instructions

- Add the rice to a bowl.
- On top, add the seaweed.
- Go on with the edamame beans and spinach.
- Add the avocado.
- On top, put the marinated salmon.
- Drizzle some soy sauce on the salmon.
- Finish with a dollop of homemade lemon mayonnaise.

You can add pictures with every step of the recipe.



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