Combi Kettle Cooking

Stocks, Sauces, Soups and Stews

Culino

HACKMAN

Introduction

The bottom line of professional cooking is a satisfied customer, whether in a hospital, school, restaurant, small manufacturing facility, or a staff canteen.

The Hackman Combi kettle can guarantee delicious and safe food thanks to it's state-of-the-art Cook-Mix-Chill features.

In a Combi kettle three key food preparation functions are combined: cooking, mixing and chilling. All these functions can be done in one single operation without intermediate food transfers.

With the optional HACCP control package temperature recording of the complete cook-and-chill process can be obtained.

The Hackman Combi kettle will thereby save time, labor, space and food transfers. Additionally, it will increase the level of hygiene, safety and productivity of your food preparation.

Most liquid and semi liquid products that need cooking and mixing can be prepared in the Kettle.

Hackman is proud to share its updated cookbook, that outlines several areas of food production. The recipes contained in this book, are taken directly from our test kitchens and our customers facilities. We are pleased to highlight those Chefs who have shared their experiences and successes of their kettles with us.

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Culino

The Art of Kettle Cooking

CULINO COMBI

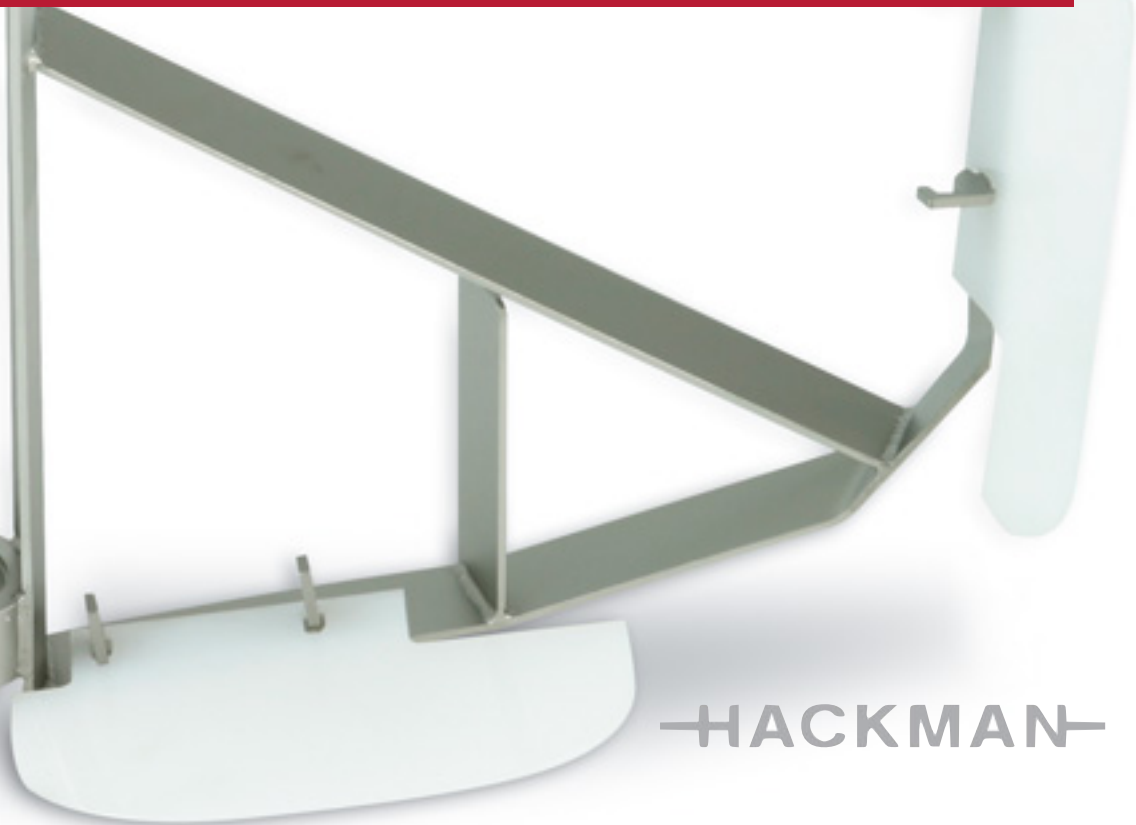HACKMAN

Mixing Control Features

The Culino can perform many versitile mixing tasks, because it can be not only be used as a cooking mixer kettle, but also used as a standard cold mixer.

Thanks to the mixer versatility everything from gentle soup stirring to high speed whipping and mashing is possible.

The mixer will save you plenty of time and manual work. It is also necessary to ensure good cooking results; the temperature variations within the kettle are eliminated and the whole food mass will be cooked evenly and simultaneously, thus shortening the cooking time.

The manual mixing speed is pre-set into 5 steps, the mixing range is approximately 15 > 140 rpm. The highest technical mixing power operates at the middle speed zone 55-75 rpm.

The mixer is fitted with auto-reverse and power mixing functions (see next page) as well as 4 pre-set standard mixing programs:

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Mixing Control Features

Gentle interval mixing for soups: continuous program;max. 5 hour

Program 1

Program 2

For sauces/stews based on minced meat:
6 min auto-reverse meat crushing + 38 min to finalize the product

Program 3

Potato mash program:
6 min auto-reverse potato mashing
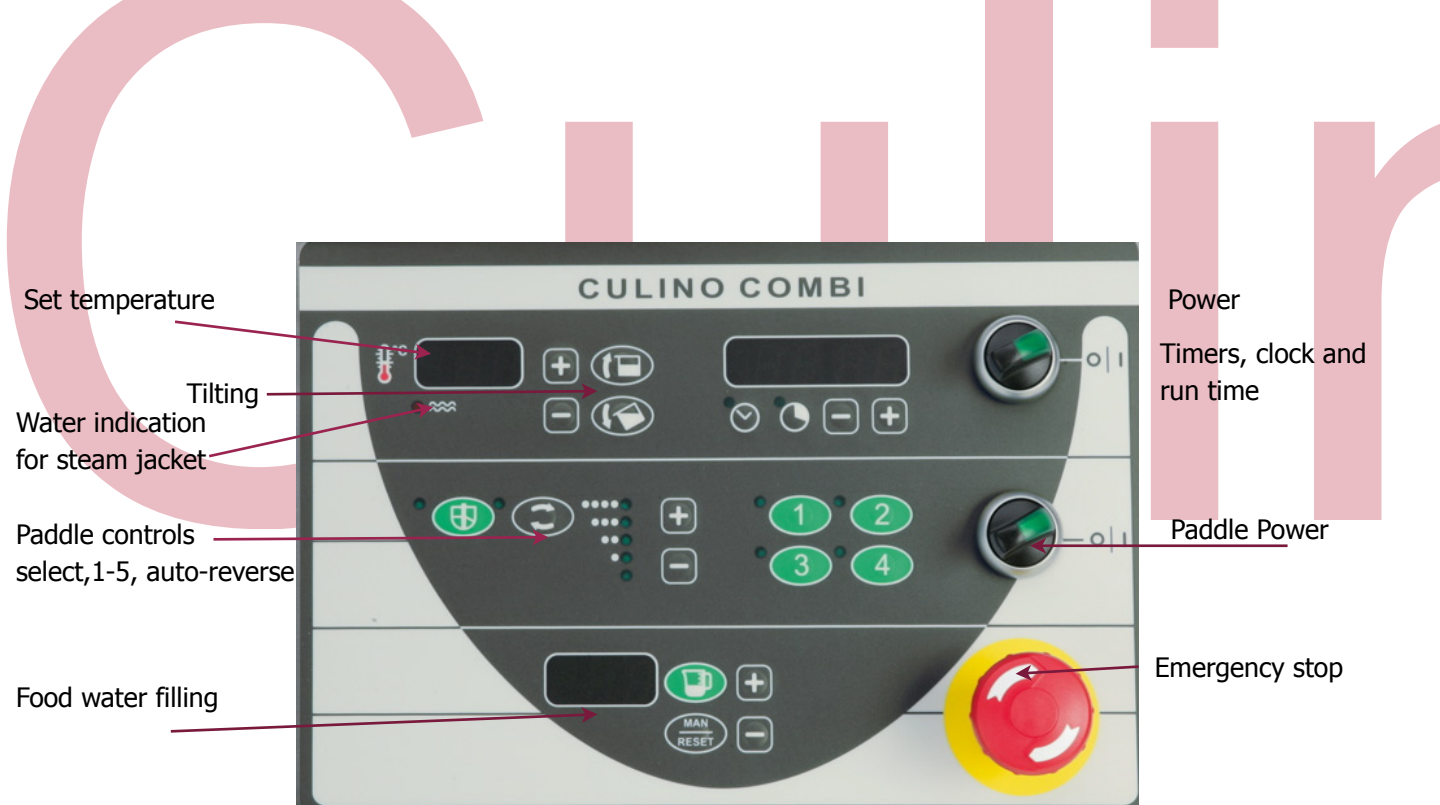+ 7 min to finalize the mash

Dessert program: total time 1,2 h; last 40 min efficient whipping

Program 4

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Control Panel Culino

Set temperature

Tilting

Water indication for steam jacket

Paddle controls select,1-5, auto-reverse

Food water filling

Power

Timers, clock and run time

Paddle Power

Emergency stop

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Set temperature	Turn on Power switch and select temperature with "+" or "-" keys. This temperature is the jacket, or steam temperature. For approximate food temperature subtract 5 to 8 °C
Tilting	Electric tilting can be simply selected and utilized by one touch operation
Water Indication of steam jacket	When red light is on, open top valve (safety group) and bottom valve (front bottom) and pour water through until it runs out the front. This will ensure the kettle jacket is heating elements are covered with water.
Paddle Controls	Turn on Paddle Power. Select green paddle button, select speed or program
Food water filling	Select Green Water jug, and increase or decrease amount in liters to be filled.
Timers	Clock setting or Run time Setting. For Run time or egg timer setting, simply select and utilize "+" or "-" to choose minutes.
Emergency Stop	Push for EMERGENCY ALL STOP. Check to make sure it is pulled out, before restarting system.

Water controls and Timer controls are options and may not be installed on all units. Please ask your dealer for details.

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Cleaning The Kettle

95% of kettles can be cleaned in 10 min.

Its easiest to clean the kettle after it has just been used

Regardless of the type of Hackman kettle you have, they are cleaned in the same way

This is one of the most effective ways to gain more production capacity at your property. Reduce the downtime of your kettle

1	Turn the temperature of the kettle to warm, or 45°C
2	Fill with water. 10% of kettle volume. ie. 10 ltr for 100ltr kettle
3	give a big squirt of hand soap
4	adjust auto reverse mixing arm to 55 or 65 rpm, or just fast enough so the water almost comes out of the kettle
5	set timer to 5 min, and cover with full lid.
6	stop and use plastic bowl scraper to remove general buildup
7	continue to wash with plastic brush and handshower.
8	Tip out water and rinse our with handshower, while at 90°

Recipes

A Note for the Chefs

The recipes contained in the Hackman Kettle Cookbooks are NOT written in stone. Please feel free to adapt them to your own property, and send us the results.

These recipes are designed to give the user a starting point for their new equipment purchases. Some of the noted recipes are adaptations from certain properties, as a request. Others are word for word, from the kitchen chefs using the kettles on a daily basis.

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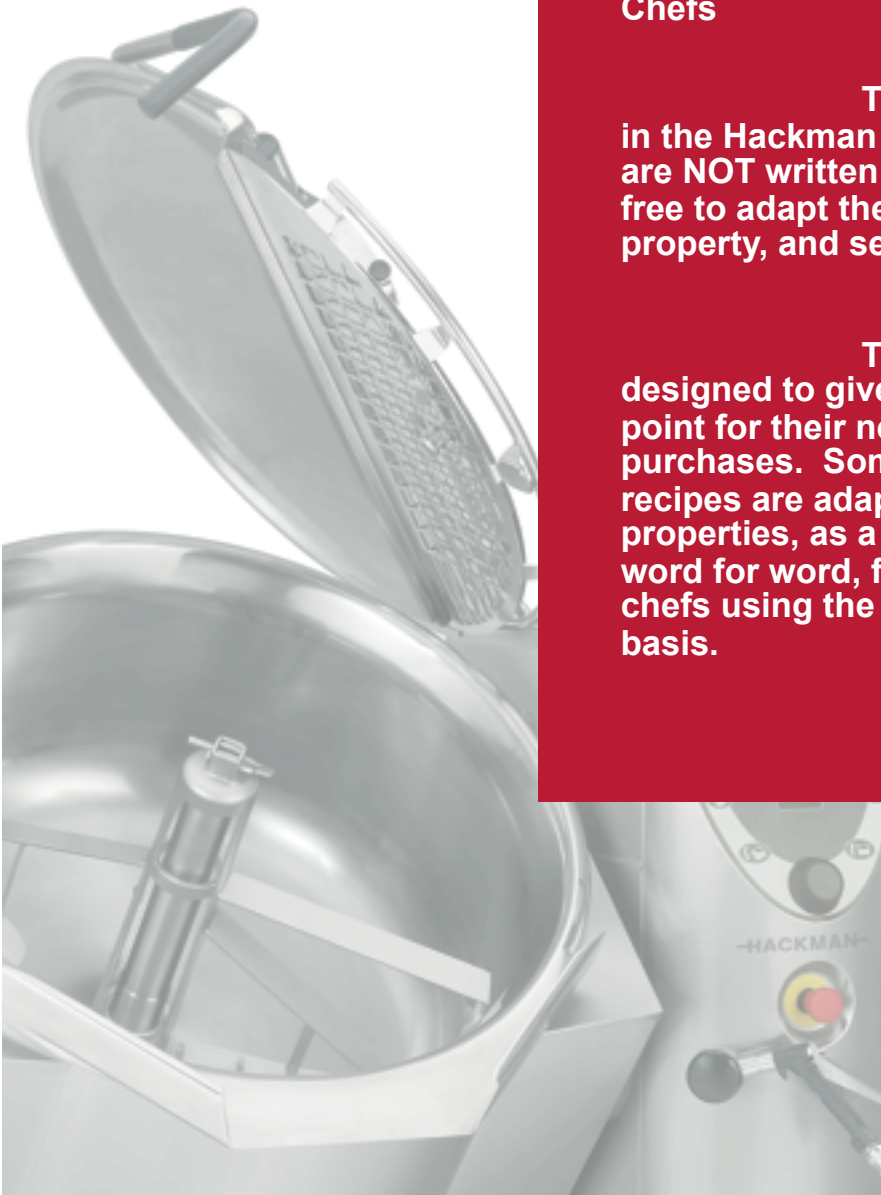
Recipe Group	Stocks
Name	Beef Stock
Yield	
Portions	
Kettle	Culino

Ingredients

	100%		300%
Beef Bones Cut	40000	g	120000
Tomato paste	3200	g	9600
Onion, halved	4800	g	14400
Carrot, cut, large dice	1200	g	3600
Celery, cut, large dice	1200	g	3600
Peppercorns, black	110	g	330
Peppercorns, white	70	g	210
Salt, iodized	250	g	750
Bay Leaf	2	g	6
Thyme, fresh	6	g	18
Rosemary, fresh	4	g	12
water	42000	g	126000
	92842		278526

Method

In a hot oven, carefully roast the beef bones until golden to dark in color.
Add in tomato paste and finish roasting.
Remove and strain off drippings

In a clean cold kettle, remove mixing tool. Place bones in kettle. Add cold water(recipe) to cover.
Turn temperature to 99°C. When kettle reaches a simmer, skim foam and add in vegetables
and spices. Set timer to 5-7 hrs.
When stock is finished, turn off heating. Fit strainer plate to kettle and decant carefully.
Alternatively, if kettle is fitted with spigot, decant into stock buckets for service.

If Chilling is required, clean kettle after all stock is decanted. Place mixing tool back into kettle
Carefully pour hot stock back into kettle and set chilling program.

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	Recipe Group	Stocks
	Name	Dark Veal Stock
	Yield	
	Portions	
	Kettle	Culino

Ingredients

	100%		300%
Veal Bones Cut	40000	g	120000
Tomato paste	2800	g	8400
Onion, halved	4800	g	14400
Carrot, cut, large dice	1200	g	3600
Celery, cut, large dice	1200	g	3600
Peppercorns, black	80	g	240
Peppercorns, white	70	g	210
Salt, iodized	125	g	375
Bay Leaf	1	g	3
Thyme, fresh	2	g	6
Rosemary, fresh	1	g	3
water	42000	g	126000
	92279		276837

Method

In a hot oven, carefully roast the veal bones until golden to dark in color.
Add in tomato paste and finish roasting.
Remove and strain off drippings

In a clean cold kettle, remove mixing tool. Place bones in kettle. Add cold water(recipe) to cover.
Turn temperature to 99°C. When kettle reaches a simmer, skim foam and add in vegetables
and spices. Set timer to 5-7 hrs.
When stock is finished, turn off heating. Fit strainer plate to kettle and decant carefully.
Alternatively, if kettle is fitted with spigot, decant into stock buckets for service.

If Chilling is required, clean kettle after all stock is decanted. Place mixing tool back into kettle
Carefully pour hot stock back into kettle and set chilling program.

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Recipe Group	Stocks
Name	Light Veal Stock
Yield	
Portions	
Kettle	Culino

Ingredients

	100%		300%
Veal Bones Cut	40000	g	120000
Ox tail, cut	6000	g	18000
Onion, halved	4800	g	14400
Carrot, cut, large dice	1200	g	3600
Celery, cut, large dice	1200	g	3600
Peppercorns, black	80	g	240
Peppercorns, white	70	g	210
Salt, iodized	125	g	375
Bay Leaf	1	g	3
Thyme, fresh	2	g	6
water	41000	g	123000
	94478		283434

Method

In a hot oven, carefully roast the veal and oxtail bones until golden to dark in color.
Near the end of roasting, add in vegetables and herbs. Continue gently for 25 min.
Remove and strain off drippings

In a clean cold kettle, remove mixing tool. Place bones in kettle. Add cold water(recipe) to cover.
Turn temperature to 99°C. When kettle reaches a simmer, skim foam and add in vegetables
and spices. Set timer to 5-7 hrs.

When stock is finished, turn off heating. Fit strainer plate to kettle and decant carefully.
Alternatively, if kettle is fitted with spigot, decant into stock buckets for service.

If Chilling is required, clean kettle after all stock is decanted. Place mixing tool back into kettle
Carefully pour hot stock back into kettle and set chilling program.

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Recipe Group   Stocks
Name   Asian Stock (Master Stock)
Yield
Portions
Kettle   Culino

Ingredients

	100%		300%
Water	30000	g	90000
Light Soy Sauce	3548	g	10644
Shao Xing Wine	3000	g	9000
Rock Sugar	2280	g	6840
Ginger, sliced	1670	g	5010
Garlic cloves, crushed	120	g	360
Green onions	4200	g	12600
Star anise	60	g	180
Cassia Bark	15	g	45
Mandarin Peel	15	g	45
Sesame oil, light	180	g	540
	44818		134454

Method

In a clean kettle with mixing attachment, combine all ingredients and
set to Program 1. Bring to simmer at 99°C. Let simmer carefully for
30-35 min.

Stain with strainer plate to use hot, as base in Asian soups, or set chilling function and
for later use.

*Note, this recipe is best used in multi-cycles, so replenish ingredients with
50% of original stock upon new recipe.

Recipe Group   Stocks
Name   Chicken Stock
Yield
Portions
Kettle   Culino

Ingredients

	100%		300%
Chicken backs and necks	40000	g	120000
Onion, cut large dice	3800	g	11400
Carrot, cut large dice	1200	g	3600
Celery, cut large dice	1150	g	3450
Leek, cut large dice	1825	g	5475
Parsley stem, washed	35	g	105
Bay leaf	12	g	36
Thyme, fresh	6	g	18
Peppercorns, black	110	g	330
Water, cold	50000	g	150000
	48022		294414

Method

In a clean cold kettle, remove mixing tool. Place bones in kettle. Add cold water(recipe) to cover.
Turn temperature to 99°C. When kettle reaches a simmer, skim foam and drain all water.
Refill kettle with cold water, and return to simmer, skim and add vegetables and spices.
Continue to simmer and skim for 4 hours.
When stock is finished, turn off heating. Fit strainer plate to kettle and decant carefully.
Alternatively, if kettle is fitted with spigot, decant into stock buckets for service.
If Chilling is required, clean kettle after all stock is decanted. Place mixing tool back into kettle
Carefully pour hot stock back into kettle and set chilling program.

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Recipe Group	Stocks
Name	Chinese Chicken Stock
Yield	
Portions	
Kettle	Culino

Ingredients

	100%		300%
Chicken backs and necks and wings	40000	g	120000
Ginger, peeled, sliced	162	g	486
Green onion, washed	1200	g	3600
Salt		taste	
Sugar		taste	
Water	28000	g	84000
	69362		208086

Method

In a clean cold kettle, remove mixing tool. Place bones in kettle. Add cold water(recipe) to cov
Turn temperature to 99°C. When kettle reaches a simmer, skim foam and drain all water.
Refill kettle with cold water, and return to simmer, skim and add vegetables and spices.
Continue to hard simmer and skim for 45 min.
When stock is finished, turn off heating. Fit strainer plate to kettle and decant carefully.
Alternatively, if kettle is fitted with spigot, decant into stock buckets for service.
If Chilling is required, clean kettle after all stock is decanted. Place mixing tool back into kettle
Carefully pour hot stock back into kettle and set chilling program.

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Recipe Group	Stocks
Name	Fish Stock
Yield	+/- 45 ltr of 100 %
Portions	
Kettle	Culino

Ingredients	100%		300%
Unsalted butter	440	g	1320
White Fish bones, trimmed and cut	13600	g	40800
Water	23650	g	70950
Leek	1200	g	3600
Onion	3600	g	10800
Bay Leaf	2	g	6
Black Peppercorn	50	g	150
Parsley Stems	400	g	1200
Fresh Lemon juice	880	g	2640
Salt	70	g	210
Dry White wine	3540	g	10620
	47432		142296

Method

In a clean kettle, remove mixing arm and set temperature to 95°C.
Add in butter to melt. Add in fish bones(well washed), onions, parsley stems
lemon juice and salt. Cook with lid down for 5 min. Do not stir.

Add water, with assistance of auto-fill, and wine. Bring to gentle simmer,
uncovered, for 25 min. Skim all foams and impurities.

Turn off heating and with assistance of the Strainer plate, decant through
a fine mesh chinois. Use for service or transfer to a clean kettle fitted with a
mixer and set chilling before storage.

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Recipe Group	Stocks
Name	Pork Stock 1
Yield	+/- 45 ltr of 100%
Portions	
Kettle	Culino

Ingredients

	100%		300%
Pork bones	25000	g	75000
Pork meat, lean	12500	g	37500
Vegetable oil	500	g	1500
Spring Onion	25	pc	75
Ginger, fresh	2000	g	6000
Preserved Bean Paste	375	g	1125
Star anise, whole	75	g	225
Shao xing wine	500	g	1500
Salt	25	g	75
Water	50000	g	150000
	91000		121425

Method

In a clean kettle, fitted with mixing arm and set temperature to 110°C
Cut and clean the pork bones, cover with water, using auto fill.
Par boil the pork bones, and with the assistance of the strainer plate,
strain and discard liquid. add in oil, lean pork, onion, ginger and preserved
bean paste. Set mixing to 15RPM AR, until quickly mixed.
Remove mixing arm.
Add in Water, Wine, star anise and simmer at 103°C for 4 to 4.5 hrs.

Strain and add salt to taste.
Use for service. Alternatively, strain into clean kettle, fitted with mixing arm
and set chilling program for use at a later date.

This pork broth is suitable for dark wok cooking, BBQ meats and the
like.

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Recipe Group	Stocks		
Name	Pork Stock 2		
Yield	+/- 45 ltrs of 100%		
Portions			
Kettle	Culino		

Ingredients

	100%		300%
Pork bones	20000	g	60000
Lean pork	10000	g	30000
Ginger, fresh	200	g	600
Black peppercorns	100	g	300
Water	50000	g	150000
	80300		240900

Method

In a clean kettle, remove mixing tool.

Parboil the pork bones at 110°C assisted with water from Autofill

Strain off water, discard.

Add measured water and return to simmer

Add the lean pork, ginger, peppercorns and gently simmer for 4 to 4.5 hrs.

Strain and use immediately.

Alternatively, strain into clean kettle, fitted with mixing tool and set chilling program for use at a later date.

This pork broth is suitable for soups with noodles

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		100%		300%

Recipe Group   Stocks
Name   Pork Stock 3
Yield   +/- 45 Ltr of 100%
Portions
Kettle   Culino

Ingredients

|	100%		300%
	100%		**300%**
Pork Bones	15000	g	45000
Pork meat	12500	g	37500
Dried Shirmp	1250	g	3750
Salted Fish	1250	g	3750
White Peppercorn	500	g	1500
Water	50000	g	150000
	80500		241500

Method

Wash and parboil pork bones and pork meat. (See pork stock 1)

Pre-heat oven to 200°C and bake the salted fish for 15 min.

Cool the fish slightly and break into pieces

Add all other ingredients into the kettle and turn to a simmer at 103°C for 3 hrs.

Strain and use, or strain into clean kettle fitted with mixing attachment. Set cooling function. See Cooling.

This pork stock is suitable for broth soups with dumplings

Soups

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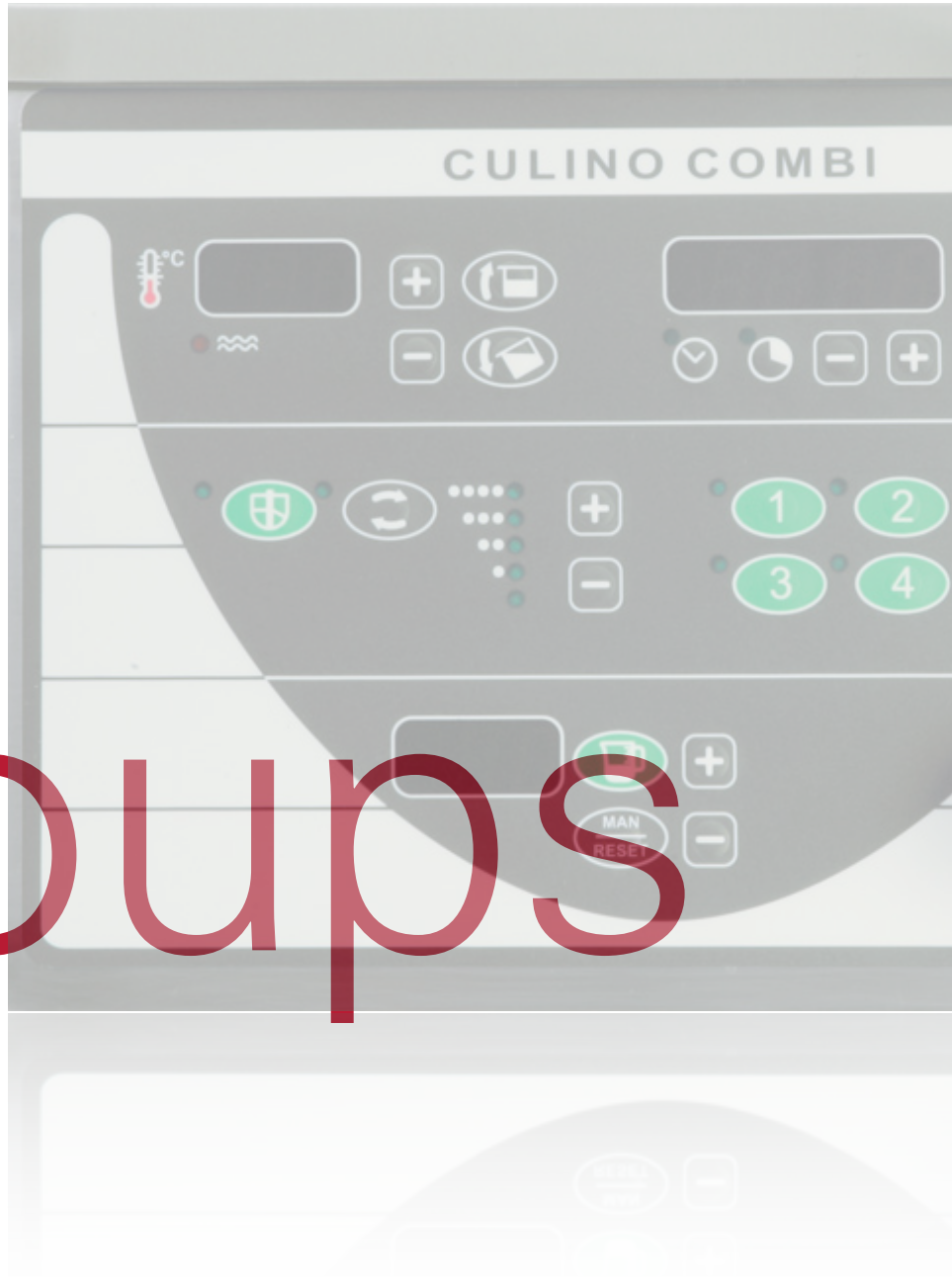
Recipe Group   Soups
Name   Borsch
Yield   +/- 360 portions at 200g of 100%
Portions
Kettle   Culino

Ingredients

Ingredient			
Beetroot, julienne	30000	g	90000
Onion, diced	6000	g	18000
Leeks, diced	4000	g	12000
Celery root, diced	2000	g	6000
butter, unsalted	1800	g	5400
chicken stock	30000	g	90000
bay leaf	20	pc	60
	73820		221460
sour cream	4000	g	12000

Method
In a clean kettle, fitted with mixing attachment, heat to 99°C and add butter.
Set mixing to Pr 2 and add onion, leek and celery root. Increase temp to 110°C
Continue to cook until all vegetables are starting to soften. (15 min)
Add bay leaf, wrapped in sachet.
Add stock and simmer on 95°C.
Add beetroot and continue to simmer until beets and other vegetables have cooked.
Season to taste with salt and pepper
Remove sachet of bay leaf.
Decant and serve with sour cream
-Or- set chill program to reserve for next day service.

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Recipe Group	Soups
Name	Corn Chowder
Yield	50 kg
Portions	+/- 250 at 200 g
Kettle	Culino

Ingredients

	100%		300%
Bacon, lardon cut	453	g	1359
Celery, small dice	453	g	1359
Onion, small dice	907	g	2721
Green Peppers, sm dice	453	g	1359
Olive Oil	110	g	330
Butter, unsalted	453	g	1359
Chicken Stock	15500	g	46500
Potatoes, sm dice	3630	g	10890
Corn, frozen	9100	g	27300
Corn, fresh grated	9100	g	27300
Milk	12000	g	36000
	52159		156477

In a clean kettle, fitted with mixing attachment, preheat to 99°C and add in bacon.
Increase cooking temperature to 120°C.
Set mixing to program no.2 and add in olive oil, celery, onion and cook for 15 min.
Add in potatos, water and butter and set to simmer gently at 95°C for 15 min, or until
potatoes are cooked. Add in green pepper, frozen corn, grated corn and return to simmer.
Reduce temperature of mixture to 87°C. When target is reached, add in Milk and return to
87°C.
Do not boil
Serve immediately, or chill for next day service

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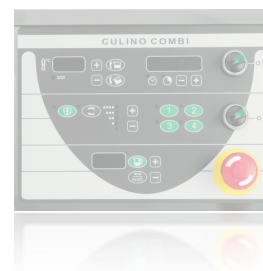
	Recipe Group	Soups
	Name	Congee
	Yield	+/- 325 at 150g of 100%
	Portions	
	Kettle	Culino

Ingredients

	100%		300%
Water	46000	g	138000
Jasmine Rice, broken	5200	g	15600
Salt, idodized	200	g	600
Ginger, fresh sliced	200	g	600
	51600		154800

Method

In a clean kettle, set water fill to 46 ltrs and turn temperature to 99°C

Set mixing to speed 1, single direction.

Add, pre-washed rice, salt and sliced ginger.

When the rice mixture comes to a hard simmer, reduce temperature to

92°C, or low simmer, can continue to cook, until a thick, porridge-like consistency

is achieved.

Serve hot with garnishes such as, cooked chicken julienne, deep fried egg yolk, green onion
fish sauce, soy sauce, deep fried shallots, roasted peanuts, roasted pork belly and the like.

-Or- set chill program to reserve for next day service.

Washing Rice in the kettle

Add rice into the kettle, fitted with the mixing arm and whipping grid

Cover water by + 1/3 water volume, using automatic water filling

Using manual mixing, set to speed 1 and set to auto reverse

Wash for 2 min and then turn off mixing. Attach strainer plate to kettle and tip out all water.

Repeat the process 2 more times.

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Stews

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Recipe Group: Stews
Name: Chilli Con Carne
Yield:
Portions: 455 180g of 100%
Kettle: Culino

Ingredients	EU (gms)			
	100%		200%	
Ground lean beef	30000	g	60000	
Red kidney beans(canned)	20000	g	40000	
Onions, fresh, small diced	5800	g	11600	
Tomato paste	7650	g	15300	
Beef stock (see recipe)	17000	g	34000	
Cumin, ground	230	g	460	
Garlic, dried flakes	230	g	460	
Sugar	230	g	460	
Black pepper, ground	57	g	115	
Salt, iodized fine	590	g	1180	
Hungarian Paprika	112	g	224	
	81899.98		163799.96	

Method

1.) Preheat kettle to 99°C
2.) Add beef and set mixing arm to Program 2, increase temp to 120°C
3.) Cook for 15-20 min then, add beans
4.) Continue to cook for 10 min, add tomato paste, stock and spices, reduce temp to 95°C
5.) When program finishes, check and adjust taste if necessary

If desired, serve immediately or continue simmering for another hour,
to develop more deep flavors, or chill down for future regeneration, see chilling

Sauces

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Recipe Group   Sauces
Name   Sabayonne
Yield
Portions   1000 @ 40g of 100%
Kettle   Culino * note this recipe requires cooling

Ingredients

	100%		300%
White wine	24000	g	72000
Egg Yolks	14400	g	43200
sugar,icing	7200	g	21600
	45601		136803

Method

Add whipping grid to mixing arm of a very clean kettle
Adjust temperature of kettle to 80C.
Add wine, sugar and egg yolks and bring to heat, 75 rpm, ar
simmer 20 min
start cooling to 18C
40 rpm single direction

Recipe Group	Sauces
Name	Barbeque Sauce
Yield	73 kg of 100%
Portions	1220 portions at 60g of 100%
Kettle	Culino

Ingredients

	100%		300%
Vinegar, distilled	6050	g	18150
Tomato Paste	15870	g	47610
Ketchup	16870	g	50610
Water	16870	g	50610
Sugar, Brown	4540	g	13620
Salt	510	g	1530
Mustard, prepared	2600	g	7800
Pepper, red, ground	70	g	210
Onions, diced	4540	g	13620
Celery, diced	4540	g	13620
Garlic, powder	480	g	1440
Chili powder, Dark, Ground	70	g	210
Liquid Smoke	510	g	1530
	73520		189930

Method

Combine all ingredients and set mixing program to Pr1.
Set temperature to 99°C. Once temperature is reached, ensure all ingredients are
well incorporated. Increase to 105°C and continue to cook for 40 min on run timer.
Adjust seasoning and decant for service, or set to chill
(see cooling program)

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	Recipe Group	Sauces
	Name	Tomato Sauce
	Yield	+/- 65 kg at 100%
	Portions	+/- 1100 at 4 tbsp per, at 100%
	Kettle	Culino

Ingredients

	100%		300%
Garlic, minced	600	g	1800
Onions, diced	4353	g	13059
Olive Oil	150	g	450
Tomatoes Canned, crushed	36060	g	108180
Tomato Paste	13605	g	40815
Water	11292	g	33876
Bay Leaf, whole	21	g	63
Oregano, crushed	27	g	81
Basil, crushed	27	g	81
Salt	282	g	846
Sugar, Granulated	447	g	1341
Thyme, ground	27	g	81
	66891		200673

Method

In a clean kettle, fitted with a mixing tool, heat to 99°C. When temperature is reached,
add in olive oil, garlic and onions. Select Pr 2 and increase to 120°C.
Set timer to 8 minutes.
When products are tender, add in tomato products, herbs and seasonings.
Cook 5 min. Add water by setting Auto-fill program to desired amount.
Top up quantity with manual filling.
Return to simmer at 105°C and set run timer to 1 hour

Decant for immediate service or set to desired cooling temperature, for later use.

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Recipe Group	Sauces
Name	Cajun Creole
Yield	+/- 47 ltr of 100%
Portions	+/- 785 portions at 100%
Kettle	Culino

Ingredients

	100%		300%
Onions, diced	3405		10215
Peppers, green, diced	3405	g	10215
Celery, diced	3405	g	10215
Olive oil	515	g	1545
Tomatoes, canned, crushed	34015	g	102045
Salt	150	g	450
Black pepper, ground	50	g	150
Red pepper, ground	42.5	g	127.5
Oregano, crushed	41	g	123
Basil, crushed	43.5	g	130.5
Thyme, ground	25	g	75
Garlic powder	75	g	225
Paprika, ground	75	g	225
Sugar, granulated	255	g	765
Worcestershire Sauce	150	g	450
Flour, wheat	650	g	1950
Chicken Stock	1190	g	3570
	47492		142476

Method

In a clean kettle, fitted with a mixing tool, heat to 99°C. When temperature is reached, add in olive oil, celery and onions. Select Pr 2 and increase to 120°C.

When products are tender, add in peppers, tomato products, herbs and seasonings
Bring to simmer at 105°C for 10 min.

Seperatly blend chicken stock and flour together to form slurry. Strain into kettle.

Continue to simmer for 15 minutes

Adjust seasoning and use for service.

*Alternatively, cool down for later use. See "Cooling"

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Recipe Group	Sauces
Name	Chicken Veloute
Yield	+/- 65 kg of 100%
Portions	+/- 1100 at 4 tbsp of 100%
Kettle	Culino

Ingredients

	100%		300%
Butter	4980	g	14940
Flour, wheat	5890	g	17670
Chicken Stock, light	56770	g	170310
White pepper, gr.	10	g	30
Salt, iodized	30	g	90
Nutmeg, ground	20	g	60
	67700		203100

Method

1.) preheat kettle to 110°C

2.) add all butter and bring to light simmer

3.) add all flour and set mixer to program 2, AR

4.) set mixer to Program 1, AR for 10 minutes

5.) Slowly let out with Chicken stock.

6.) With practice, this can be done without lumps.

7.) Add seasonings and let simmer an additional 10 min.

Adjust seasoning and use for service. Alternatively, set to cool down for later use.

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Recipe Group   Sauces & Soups
Name   Roux
Yield
Portion
Kettle   Culino

Ingredients	100%		300%
Butter, unsalted	30000	g	90000
Flour, all purpose	30000	g	90000

Method

1.) preheat kettle to 110°C
2.) add all butter and bring to light simmer
3.) add all flour and set mixer to program 2, AR
                for 5 minutes
4.) set mixer to program 1, AR for 10 minutes
5.) Decant into GN containers, hot.
6.) let chill overnight
7.) break up and grind through meat grinder
8.) store in a refrigerated place and use in
                scaled amounts in various recipes

This use of roux is brought to us by the Culinary Team of
La cuisine centrale des lycées de Toulouse
4 x 300 ltr proveno cool pro

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		EU (gms)			

Recipe Group Sauces
Name Hollandaise
Yield approx 20 ltr
Portions 650 @30g of 100%
Kettle Culino

Ingredients EU (gms)

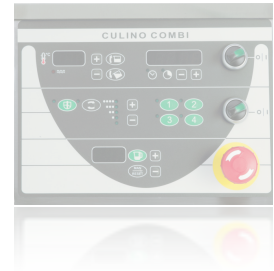| Ingredients		100%		300%
bouillon	see sub recipe	6000	g	18000
egg yolks		140	pc	420
clarified butter		10000	g	30000
salt	to taste			
tabasco	to taste			
bouillon	water	12000	g	36000
	white wine vinegar	500	g	1500
	lemon	200	g	600
	bay leaf	12	pc	36
	parsley stem	200	g	600
	white peppercorn	30	g	90

Method

Prepare bouillon by simmering ingredients and reducing
to 3/4 volume
Chill.

In clean kettle, add 3/4 of the bouillon and the egg yolks and heat to 78C
Time for 5 min and turn heat off, or set cooling to 50°C
Whip in warm, clarified butter at 50RPM single direction
Season with tabasco and salt to taste
Remove and hold for service.

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Recipe Group	Sauces
Name	Bearnaise
Yield	approx 20 ltr
Portions	650 @30g of 100%
Kettle	Culino

Ingredients

		EU (gms) 100%		300%
bouillon	see sub recipe	6000	g	18000
egg yolks		140	pc	420
clarified butter		10000	g	30000
Tarragon, finely chopped		25	g	75
salt		to taste		
tabasco		to taste		
bouillon	water	12000	g	36000
	white wine vinegar	500	g	1500
	tarragon	100	g	300
	lemon	200	g	600
	bay leaf	12	pc	36
	parsley stem	200	g	600
	white peppercorn	30	g	90

Method

Prepare bouillon by simmering ingredients and reducing
to 3/4 volume
Chill.

In clean kettle, add 3/4 of the bouillon and the egg yolks and set mixing to program 2
Set temp to 78°C and when temp is reached, set Time for 5 min and turn heat off, or set cooling to 50°C
Whip in warm, clarified butter at 50RPM single direction
Season with tabasco and salt to taste
Remove and hold for service.

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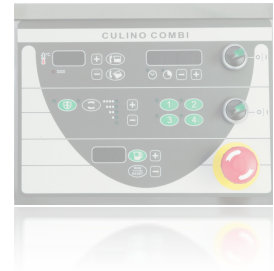
Recipe Group	Sauces
Name	Bolognese Sauce
Yield	approx 98 kg of 100%
Portions	545 @180g of 100%
Kettle	Culino

Ingredients	(gms)		
	100%		200%
Ground Beef	20000	g	40000
Ground Pork	21000	g	42000
onions, diced	10000	g	20000
celery, small diced	2600	g	5200
carrots, small diced	2600	g	5200
mushrooms, small diced	2600	g	5200
red peppers, small diced	1000	g	2000
garlic, minced	200	g	400
red wine	2000	g	4000
beef stock, liquid	9500	g	19000
parsley, chopped	500	g	1000
butter, unsalted	1000	g	2000
tomato paste	120	g	240
tomato, crushed	25000	g	50000
salt	to taste		
	98120.00		196240.00

Method

In a clean kettle with mixing attachment, pre-heat to 99°C. When hot, add in meat and set to 120°C. (this process will be faster than setting it initially to 120°C)
Set Program mixing to no.2
Push start.
The program will sound a buzzer when its time to add in the vegetables.
Reduce temperature to 95°C. After 5 to 7 min, add in tomato paste and continue to cook for 5 min. Add in stock and tomato products, spices and continue to simmer for 1 to 2 hours.
Check seasoning and either serve hot, or chill down. (See chilling)

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Recipe Group	Sauces
Name	Bechamel-Classic
Yield	70 ltr of 100% of recipe
Portions	3500 @ 4 tbsp
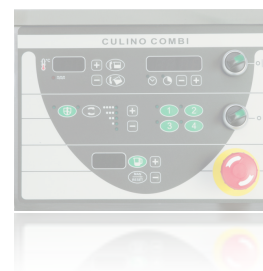
Ingredients	QTY 100%	Unit	300%
Butter, unsalted	5000	g	15000
Flour, hard bread	5000	g	15000
Milk, whole	60000	g	180000
Salt	375	g	1125
White pepper, ground	25	g	75
Onion, fresh, peeled, halved	2500	g	7500
Nutmeg, ground	15	g	45
Bay leaf, whole	10	pc	30
Clove, whole	25	g	75

Method

Preheat kettle to 110°C
Add butter, set 1 speed one, single direction
When melted, add onions, bay leaf, clove and other spices.
Set Kettle to speed 2 Auto reverse. Set run time to 8 min.
Reduce temperature to 98°C and add flour through grid lid.

Set Kettle to speed 2, Auto Reverse, 15 min. run time

Continue to mix on speed 2, Auto Reverse and slowly add 20 ltr of milk 1 liter at a time. increase speed from time to time.

Continue to add milk, 1 ltr at a time

Set run time for 10 minutes after 40 ltrs of milk has been added

Add 20 ltr of milk, set temperature to 100°C and set run time for 20 min. Adjust seasoning to taste.

Cool down to 40°C and decant for storage. (approx 12 minutes)

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Recipe Group	Sauces		
Name	Béchamel 2- No butter		
Yield			
Portions			

Ingredients	QTY 100%	Unit	300%
Milk, whole	87000	g	261000
Flour, All purpose	8000	g	24000
Salt, iodised	1000	g	3000
white pepper corns	100	g	300
nutmeg ground	800	g	2400
onion, diced 2mm	3000	g	9000
clove, whole	20	g	60
vegetable oil	500	g	1500

Method

Sweat the onions and chill, then place in a sachet with the cloves
Whisk a portion of the milk with the flour, 20 ltr & 8 kg
Place the remaining milk into kettle and start to heat to 87*C
Strain in the flour/milk mixture, while mixing at speed 1, single c
Add the sachet of onions, and cook 30 minutes
Remove the sachet of onions and adjust seasoning
Strain the sauce.
Set chilling function if desired, or use for service

* Recipe courtesy of the Culinary Team at CHUV Hospital Lausan
8 Proveno Cool Pro's, 60-300 ltr

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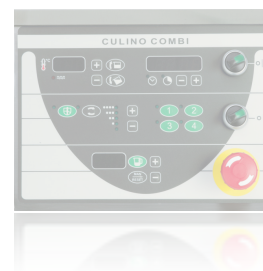
Recipe Group	Sauces
Name	Mornay Sauce
Yield	+/- 80 ltr of 100% of recipe
Portions	+/- 1350 portions @ 4 tbsp

Ingredients	QTY 100%	Unit	300%
Butter, unsalted	5000	g	15000
Flour, hard bread	5000	g	15000
Milk, whole	60000	g	180000
Salt	375	g	1125
White pepper, ground	25	g	75
Onion, fresh, peeled, halved	2500	g	7500
Nutmeg, ground	15	g	45
Bayleaf, whole	10	pc	30
Clove, whole	25	g	75
Guyère Cheese, grated	10000	g	30000

Method

Preheat kettle to 110°C
Add butter, set to speed 1, single direction.
When melted, add onions, bay leaf, clove and other spices.
Set Kettle to speed 1, Auto reverse. Set run time to 8 min.
Reduce temperature to 98°C and add flour through grid lid.

Set Kettle to speed 2, Auto Reverse, 15 min.run time

Continue on speed 2, Auto Reverse and slowly add 20 ltr of milk 1 liter at a time. Powermix occasionally

Repeat
Powermix occasionally
Set run time for 10 minutes after 40 ltrs of milk has been added

Add 20 ltr of milk, set temperature to 100°C and set run time for 20 min. Add in grated cheese. Adjust seasoning to taste.

Cool down to 40°C and decant for storage. (approx 12 minutes)

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Recipe Group	Stews
Name	Chicken Pot Pie
Yield	
Portions	450 @ 180g of 100%
Kettle	Culino

Ingredients	EU (gms)		
	100%		200%
Bechamel Sauce, see prepared recipe	32000	g	64000
Chicken meat, skinless, cut to desired size	30000	g	60000
carrots, small dice	4620	g	9240
peas, frozen	2820	g	5640
green pepper, diced	2170	g	4340
celery root, small dice	2000	g	4000
leek, diced	2620	g	5240
onion, small dice	4320	g	8640
green onion, sliced	450	g	900
Lemon zest	25	g	50
tarragon, fresh, chopped	35	g	70
parsely, fresh chopped	250	g	500
roux, (see recipe)	1000	g	2000
salt	120	g	240
white pepper	35	g	70
Olive Oil	35	g	70
	82501		165002
	458		917

Programable mixing method

1.) Preheat kettle to 120°C
2.) Select Program no.2
3.) Add Chicken and olive oil
4.) Wait for 5 min, add all veg
5.) Wait for 8 min, add bechamel and roux
6.) Wait for 8 min, add peas, parsley and lemon
7.) continue to mix for 15 min, adjust taste and cool down.

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Recipe Group	Stews
Name	Hungarian Goulash
Yield	
Portions	
Kettle	Culino

Ingredients	**Weight**		
	100%		200%
Beef Stew meat	71958	g	143915
Onions sliced	23995	g	47989
Oil veg	1000	g	2000
Hungarian Paprika	240	g	480
Flour	1799	g	3598
Ground Caraway	80	g	160
Ground bay leaf	60	g	120
Parsley	230	g	460
Tomato puree	5820	g	11640
Beef base	1198	g	2397
Water	60053	g	120106
Salt	to taste		
White Pepper	to taste		
Cornstarch	598	g	1196

Method

See Austrian Goulash, after simmering, thicken with cornstarch if desired.

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Recipe Group	Stews		
Name	Austrian Goulash		
Yield			
Portion	700 @150g of 100%		
Kettle	Culino		

Ingredients

	100%		200%
Beef Stew meat	48000	g	96000
Onions sliced	24000	g	48000
Oil veg	1600	g	3200
Austrian sweet Paprika	2400	g	4800
Ground cumin	350	g	700
Tomato puree	800	g	1600
water	28000	g	56000
salt	200	g	400
pepper	100	g	200
	105451		210902

Method
Preheat kettle to 120C
Cook onions at program 2 for 10 min.
add in tomato paste and continue to cook 30 min
add in paprika and cumin with beef
stew for 1 hr at 105C at pr 1

This recipe is courtesy of Chef Wolfgang Neyer of Metos Austria.
Please refer to Wolfgang for other classic Austrian dishes for your kettles.

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Recipe Group   Stews
Name   Lamb Stew
Yield
Portions   512 @ 180g of 100%
Kettle   Culino

Ingredients

Ingredient		Amount	Unit	Amount
Lamb, diced roast, or leg		34000	g	102000
onion, med dice		4000	g	12000
garlic, crushed		400	g	1200
parsnip, med dice		2480	g	7440
turnip, med dice		6000	g	18000
carrot, med dice		1488	g	4464
potato, medium dice		3600	g	10800
tomato, skinned, seeded, diced large		1240	g	3720
barley, pearl		800	g	2400
lamb stock	see sub recipe	34000	g	102000
rosemary, fresh		48	g	144
thyme, fresh		24	g	72
dark beer		4000	g	12000
salt		60	g	180
white pepper		20	g	60
		92160		276480
		512		1536

Method
Heat Kettle to 100°C and add the oil, when hot, add the lamb and increase
temperature to 115°C. Program 2 until meat is colored (15 min)
Adjust to 100°C and add in vegetables and continue to mix for 2 min
Simmer on 95°C and set to Program 1 for 2 hrs.
Add barley, herbs, dark beer and tomato products and continue to simmer until ba
Adjust seasoning and serve. Or chill if needed, see chilling

Recipe Group	Soups
Name	Solyanka
Yield	450 at 200g of 100%
Portions	
Kettle	Culino

Ingredients

	100%		300%
Onions, med dice	6000	g	18000
Carrot, thinly sliced	1200	g	3600
Potato, med dice	5000	g	15000
Smoked pork sausage	8000	g	24000
Smoked ham, diced	7000	g	21000
Tomatoes	850	g	2550
Olives	300	g	900
Capers	300	g	900
Allspice	135	g	405
Beef stock	60000	g	180000
Pickles, diced	2100	g	6300
Oil	100	g	300
Parsley	to garnish		
Dill	to garnish		
	90985		272955

Method

Preheat a clean kettle, fitted with a mixing attachment to 99°C and add in
oil and onions. Set mixing to Pr 2. for 5 minutes.
Add in the pickles, tomato paste, while continuing the mixing program.
Add in the meats. When all incorporated, turn the mixing program to PR1
and add in the stock and spice assortment.
Simmer for 10-15 minutes and serve with fresh lemon.

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Recipe Group	Soups
Name	French Onion
Yield	
Portions	+/- 100 at 220ml of 100%
Kettle	Culino

Ingredients

	100%		300%
Onions	53000	g	159000
Olive Oil	5200	g	15600
Flour	235	g	705
Beef Stock	23000	g	69000
Port Wine	3000	g	9000
Fresh Thyme	110	g	330
Honey	310	g	930
Salt	to taste		
Cracked Black Pepper	to taste		
	84855		254565

Method

In a clean, hot kettle (120°C), fitted with a mixing arm, add olive oil and onions.
Set to Program 1 and cook until light brown.
If needed, give the occasional "power mix" by holding down the mixing tool icon
Add in Port wine and fresh thyme, reduce by half.
Add in flour and honey. Mix well.
Add in Beef stock and set to simmer at 99°C for 15 to 20 minutes.
Decant for service, or set to cooling for next day service

HACKMAN

Recipe Group	Soups
Name	Pea Soup- Finnish Style
Yield	60 kg
Portions	+/- 320 portions at 180g of 100%
Kettle	Culino

Ingredients

	100%		300%
Dried Peas	10000	g	30000
Water	40000	g	120000
Smoked Pork, diced	7000	g	21000
Onion, diced	2000	g	6000
Beef stock	400	g	1200
Salt	120	g	360
White pepper	18	g	54
Mustard, prepared	300	g	900
Marjoram, dried	30	g	90
	59538		178614

Method

Soak the peas in the kettle using a large amount of cold water, overnight.
Drain out the water and let in the cooking water (recipe).
Adjust the temperature to 100°C. Start the mixer program No.1.
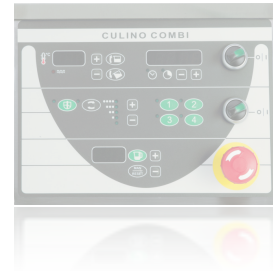Bring first to simmer, adjust the temperature to 95°C and let simmer for
1.5 hrs. When the peas are nearly soft add the rest of the ingredients using
manuel mixing speed 65 to 70 RPM. Let simmer another 30 minutes on mixing program
no.1. Check and adjust the soup for taste and salinity.

Serve

Or set cooling cycle for next day service.

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Recipe Group   Soups
Name   Salmon & Potato Chowder
Yield
Portions   480 @ 200g of 100%
Kettle   Culino

Ingredients

	100%		200%
Onions, med dice	6000	g	12000
Leek, small dice	1500	g	3000
Potatos, med dice	30000	g	60000
butter, unsalted	600	g	1200
Fish stock	15000	g	30000
Chicken stock	15000	g	30000
Cream	6000	g	12000
Salt	180	g	360
White pepper, ground	30	g	60
Fresh Dill	900	g	1800
Salmon, boneless fillet medium dice	24000	g	48000
	99211.00		198422.00

Method
Adjust the temperature to 100°C. Heat stock and add the potatoes and onion
start mixing program 1. When the potatoes are nearly soft, add the fish.
when the fish is cooked, add the cream butter and dill.
Serve immediately

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Culino