

Dish Name Formula: (PT)-(PF), 2ndT + 2nd(F) + 3rd(F) - (SN)

S(N) Formula: (S*2nd)-(S*3rd)-(SF)-(ST)

Sauce Name

S(F)

2nd 3rd

S

Emulsion Reduction Puree

F

2nd 3rd 4th

E Main Form of Execution

a la Minute Banquette Style

What will be done a la minute?

How will you execute this banquette?

List ingredients next to planned cooking method.	
Roast	
Pan Roast	
Bake	
Grilling	
Saute/Stir-Fry	
Searing	
Broiling	
Dry	Frying
Steaming	
Boil/Simmer	
Wet	Poach
Fast	
T	Primary Technique
Slow	
Dry	Roasting
Confit	
Smoking	
Wet	Sous Vide
Stewing	
Braising	

Stock? Flavors? Ingredients?

Sauce Base

Sauce

Alcohol Enzyme Acid/Alkaline

Marinade Y/N

Dry Rub Gradient Equilibrium

Brine

Yes No What

Fabricate Y/N

Protein

Prep List Generator P

Sides

Root Veg

Glaze Blanch Slow Heat

Green Veg

Always Finish with High Heat
Blanch First Cooking Method

Starch?

Careful pairing starches & proteins.
The dish can become heavy .

List Additional Prep Items