Duluth Grill's White Fish Paella

Assembly:

- ☐ Brined White Fish
- ☐ Paella Rice
- ☐ Paella Broth
- ☐ Fresh Peas
- ☐ Fresh Parsley
- ☐ Fresh Lemon

FISH BRINE

INGREDIENTS	TOOLS AND EQUIPMENT	NOTES/CHANGES
1 GALLON OF WATER	MEASURING CUP	
7.5 OZ SALT	SMALL STOCK POT	
3.7 OZ SUGAR	SCALE	
¼ CUP LEMON JUICE	SMALL MIXING BOWL	
		YIELD:
		PORTION:4 QUART CONTAINERS
		STORAGE: WALK IN FREEZER

INSTRUCTIONS

- ☐ ADD ALL INGREDIENTS TO A SMALL STOCK POT
- ☐ TURN ON HIGH HEAT AND DISSOLVE SUGAR AND SALT (BOILING NOT NEEDED)
- ☐ REMOVE FROM HEAT AND COOL

NOTE: DO NOT PUT FISH IN BRINE BEFORE BRINE IS COMPLETELY COOLED

COOLING METHOD:

- ☐ USING LARGE CAMBRO OR TRIPLE SINK FILL WITH ICE AND WATER
- ☐ PLACE 4 QUART CONTAINERS IN ICE BATH
- ☐ COOL UNTIL PRODUCT REACHES INTERNAL TEMPERATURE OF 70 DEGREES WITHIN 2 HOURS
- ☐ STORE IN WALK IN COOLER AND COOL UNTIL PRODUCT REACHES INTERNAL TEMPERATURE OF 40 DEGREES WITHIN 6 HOURS OF BEING STORED

FISH STOCK

INGREDIENTS	TOOLS AND EQUIPMENT	NOTES/CHANGES
5 POUNDS OF FISH TRIMMINGS	MEASURING CUPS	
1 QUART DICED ONION	SCALE	
2 CUPS ROUGH CHOPPED CARROT	CUTTING BOARD	
2 CUPS ROUGH CHOPPED CELERY	CHEF KNIFE	
2 BAY LEAVES	LARGE STOCK POT	
1/8 CUP RICE WINE VINEGAR		
5 GALLON OF WATER		
		YIELD:
		PORTION: 2 QUART CONTAINERS
		STORAGE: WALK IN FREEZER

INSTRUCTIONS

- ☐ ADD ALL INGREDIENTS TO A LARGE STOCK POT
- ☐ SIMMER FOR 45 MINUTES
- ☐ USING A MESH STRAINER STRAIN STOCK
- ☐ PORTION INTO 2 QUART CONTAINERS
- ☐ STORE IN WALK IN FREEZER

COOLING METHOD:

- ☐ USING LARGE CAMBRO OR TRIPLE SINK FILL WITH ICE AND WATER
- ☐ PLACE 2 QUART CONTAINERS IN ICE BATH
- ☐ COOL UNTIL PRODUCT REACHES INTERNAL TEMPERATURE OF 70 DEGREES WITHIN 2 HOURS
- ☐ STORE IN WALK IN FREEZER AND COOL UNTIL PRODUCT REACHES INTERNAL TEMPERATURE OF 40 DEGREES WITHIN 6 HOURS OF BEING STORED

PAELLA BROTH

INGREDIENTS	TOOLS AND EQUIPMENT	NOTES/CHANGES
2 QUARTS OF FISH STOCK	WHISK	
1 CUP TOMATO JUICE	MEASURING CUP	
¼ CUP CHICKEN BASE	MEASURING SPOON	
	MIXING BOWL	
		LEVEL: 2
		YIELD:
		PORTION: DRIP CUT POURER
		STORAGE: WALK IN COOELR

INSTRUCTIONS

- ☐ PLACE ALL INGREDIENTS IN MIXING BOWL
- ☐ WHISK UNTIL FULLY INCORPORATED
- ☐ PORTION INTO DRIP CUT POURER

COOLING METHOD:

- ☐ PLACE IN WALK IN COOLER
- ☐ ENSURE TEMPERATURE REACHES 70 DEGREES WITHIN THE FIRST 2 HOURS
- ☐ ENSURE TEMPERATURE REACHES 40 DEGREES WITHIN 6 HOURS AFTER PRODUCT HAS BE STORED

PAELLA

	NOTES/SUGGESTIONS/CHANGES:
1 CUP OLIVE OIL	
3 CUPS ROASTED RED PEPPERS	
4 CUPS TOMATO FILLETS	
½ CUP MINCED GARLIC	
1 TBSP THYME	
1 TBSP SMOKED PAPRIKA	
2 CUPS DRY WILD RICE	
1 GALLON CHICKEN STOCK (1 CUP BASE FOR 4 QTS OF WATER)	
LEVEL: 3	
YIELD: 14 EA	
PORTION: 8 OZ PORTION CUP	
STORAGE: WALK IN COOLER	

- ☐ PLACE LARGE PAELLA PAN ON STOVE TOP AND SET TO MEDIUM HIGH HEAT
- ☐ ADD OLIVE OIL AND ALLOW OIL TO HEAT UP
- ☐ ADD TOMATO FILLETS, ROASTED RED PEPPERS, MINCED GARLIC AND SAUTÉ FOR 2 MINUTES
- ☐ ADD SEASONINGS AND COOK FOR AN ADDITIONAL MINUTE
- ☐ REDUCE HEAT TO MEDIUM
- ☐ ADD DRY WILD RICE AND MIX UNTIL FULLY INCORPORATED
- ☐ ADD 4 CUPS OF CHICKEN STOCK AND SIMMER FOR 25 MINUTES
- ☐ REMOVE FROM HEAT AND ENSURE THAT RICE IS FULLY COOKED
- ☐ PORTION IN 8 OZ PORTION CUPS
- ☐ LABEL, DATE, AND STORE IN WALK IN COOLER ON SHEET TRAY

NOTE: WHILE THE RICE IS COOKING IT WILL START TO ABSORB THE CHICKEN STOCK. AT THE 15 MINUTE MARK CHECK YOUR PAELLA AND START TO INCORPORATE THE REMAINING STOCK.