

# RED ARROW INTERNATIONAL Culinary Creations

## Roastin' 9073™

### Flavor Description:

A roasted chicken skin flavor.



## Fruit & Nut Stuffing

Yield: 1922 gm. Serving: 16 portions – 120 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Roastin' 9073</b>	<b>2.12</b>	<b>0.1</b>	<b>60.0</b>	<b>3.12%</b>
Yellow onion; peeled, minced	5.47	0.3	155.0	8.06%
Celery, minced	3.53	0.2	100.0	5.20%
Garlic; peeled, minced	0.28	0.02	8.0	0.42%
Thyme; leaves, dried	0.01	0.0	0.4	0.02%
Base, chicken	0.49	0.03	14.0	0.73%
Water	31.75	2.0	900.0	46.82%
Kosher salt	0.28	0.02	8.0	0.42%
Fruit; assorted, dried (cranberries, apples, peaches, etc.)	4.23	0.3	120.0	6.24%
Almonds; slivered, blanched	3.53	0.2	100.0	5.20%
Bread, cubed	16.05	1.0	455.0	23.67%
Parsley; leaves, minced	0.07	0.0	2.0	0.10%
<b>Total</b>	<b>67.81</b>	<b>4.2</b>	<b>1922.4</b>	<b>100.00%</b>

### Method of Preparation:

1. Preheat oven to 177°C. Spread the cubed bread across two baking sheets. Bake at 177°C for 25-30 minutes or until the bread is dried and golden brown. Set aside.
2. On a separate baking sheet, spread out the almonds. Bake at 177°C until golden brown, approximately 8 minutes. Set aside.
3. Place a large pot on the stove over medium heat and add the 40 grams **Roastin' 9073**.
4. When the pan is hot, add the onion, celery and garlic. Sauté for 2 minutes.
5. Add in the salt, thyme, fruit, chicken base and almonds. Stir well.
6. Add the water. Bring mixture to a boil. Turn down the heat and simmer for 1 minute.
7. Pour entire mixture over the dried bread cubes and add parsley. Mix with tongs to incorporate.
8. Place mixture in a baking dish and bake in the oven at 163°C for 20 minutes. Bake until mixture dries out and becomes slightly crusty on top.

### Research Chef Evaluation of Roastin' 9073:

**Roastin' 9073** complements the fruit and nut combination in this recipe, making this a wonderful side dish to any meal.

\* Developed by Red Arrow Culinary Specialists