

RED ARROW INTERNATIONAL Culinary Creations

Roastin' 1013™

Flavor Description:

An oil-based flavor that provides a rich, meaty chicken note and increases overall savory depth.



Roasted Pepper Aioli

Yield: 1677 gm.

Serving: 28 portions – 60 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Roastin' 1013	0.30	0.0	8.4	0.50%
Red pepper	18.52	1.2	525.0	31.30%
Vegetable oil	0.42	0.0	12.0	0.72%
Onion; peeled, minced	2.65	0.2	75.0	4.47%
Garlic; peeled, minced	0.35	0.0	10.0	0.60%
Cayenne pepper, ground	0.14	0.0	4.0	0.24%
Balsamic vinegar	0.85	0.1	24.0	1.43%
Mayonnaise	35.27	2.2	1000.0	59.62%
Salt	0.60	0.0	17.0	1.01%
Black pepper, ground	0.07	0.0	2.0	0.12%
Total	59.17	3.7	1677.4	100.00%

Method of Preparation:

1. Preheat oven to 204°C. Place the red peppers in oven. Bake for 10 minutes.
2. Place the peppers in a bowl and cover with plastic wrap. Set aside.
3. Heat a small sauté pan. Add oil.
4. Add the onions and garlic. Sauté for 10 minutes or until onions are translucent.
5. Peel and seed the peppers.
6. Puree the peppers, onions and garlic in a food processor.
7. Combine the **Roastin' 1013**, pepper puree, cayenne pepper, balsamic vinegar, mayonnaise, salt and black pepper.

Serving suggestion:

To be used as a sandwich spread or a dipping sauce for poultry applications.

Research Chef Evaluation of Roastin' 1013:

Roastin' 1013 adds a complex roasted meat note to the mayonnaise.

* Developed by Red Arrow Culinary Specialists