

## CHICKEN AND MUSHROOM CREPES

### PRODUCT SPECIFICATION SHEET

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#### Semi-finished Product: "Crepe Base"

Ingredient	Unit	Gross per portion		Net per portion	
Cow's milk (2.5%)	L	0.682		0.682	
Chicken eggs	pcs	4.000		0.200	
Wheat flour	kg	0.273		0.273	
Table salt	kg	0.003		0.003	
Sugar	kg	0.023		0.023	
Butter	kg	0.038		0.038	
Drinking water	L	0.038		0.038	

**Output:** 1 kg of semi-finished product

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#### Semi-finished Product: "Boiled Chicken"

Ingredient	Unit	Gross		Net	
Chicken fillet	kg	1.350		1.000	
Salt	kg	0.010		0.010	

**Output:** 1 kg of semi-finished product

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#### Semi-finished Product: "Fried Mushrooms"

Ingredient	Unit	Gross		Net	
Mushrooms	kg	2.000		1.000	
Sunflower oil (refined)	L	0.030		–	
Salt	kg	0.001		–	
Ground black pepper	kg	0.001		–	

**Output:** 1 kg of semi-finished product

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**Semi-finished Product: “Fried Onion”**

<b>Ingredient</b>	<b>Unit Gross Net</b>		
Peeled onions	kg	2.000	1.000
Sunflower oil (refined) L		0.030	–
Salt	kg	0.008	–
Ground black pepper	kg	0.001	–

**Output:** 1 kg of semi-finished product

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**Semi-finished Product: “Filling for Chicken and Mushroom Crepes”**

<b>Ingredient</b>	<b>Unit Gross Net</b>		
Boiled chicken	kg	0.375	0.375
Fried mushrooms	kg	0.375	0.375
Fried onion	kg	0.250	0.250
Salt	kg	0.005	0.005
Ground black pepper	kg	0.001	0.001

**Output:** 1 kg of semi-finished product

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**Final Product: “Chicken and Mushroom Crepes”**

<b>Ingredient</b>	<b>Unit Gross Net</b>		
Crepe base	kg	0.588	0.588
Chicken and mushroom filling	kg	0.412	0.412

**Output:** 1 kg of finished product

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**PRODUCT CHARACTERISTICS****Appearance:**

Crepes are neatly rolled and packed without cracks or visible filling.

**Taste and Aroma:**

Typical for the listed ingredients.

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## **PRODUCTION INSTRUCTIONS (FOR KITCHEN STAFF)**

### **Crepe Base Preparation**

- 4.5 L – cow's milk (2.5%)
- 25 pcs – eggs
- 0.015 kg – salt
- 0.150 kg – sugar
- 1.8 kg – wheat flour
- 0.250 kg – melted butter
- 0–0.500 L – water

**Yield:** 8.65 kg raw batter → 7.00 kg fried (≈140 crepes)

#### **Process:**

Whisk sugar, salt, and eggs until smooth. Add half the milk, mix in sifted flour, and continue beating until the batter reaches a thick sour-cream consistency. Add remaining milk and melted butter, whisk gently for 2–3 minutes. Strain if lumps form.

Pour the batter onto preheated pans (24 cm+ diameter), spread evenly, and cook on both sides until golden. Cool the crepes before filling.

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### **Filling Preparation**

- 1.835 kg – boiled ground chicken
- 1.835 kg – fried mushrooms
- 1.225 kg – fried onions
- Salt and pepper to taste

**Yield:** 4.9 kg filling

#### **Process:**

Boil chicken fillet with onion and bay leaf for 15–20 minutes, then cool and mince. Sauté chopped fresh mushrooms with onions until golden and cool. Combine all ingredients and season.

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### **Final Assembly**

- 7.0 kg – crepes
- 4.9 kg – filling

**Filling per crepe:** 35 g

**Output:** 140 crepes (≈11.9 kg total)

**Process:**

Place filling onto each crepe, roll into envelopes. Freeze for at least 60 minutes, then pack 3–4 pieces per tray (0.5–0.6 kg) and seal with food wrap and label.

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**LABEL INFORMATION****Ingredients:**

Cow's milk (27%), fried champignon mushrooms (18%), fried onions (16%), boiled chicken fillet (14%), premium wheat flour (11%), chicken eggs, butter, drinking water, granulated sugar, table salt, ground black pepper.

**Allergens:** Highlighted in bold.

**Energy value per 100 g:** 210.19 kcal

**Shelf life & storage:**

90 days at temperature not exceeding  $-18^{\circ}\text{C}$ . Use insulated packaging during summer.

**Preparation:**

Defrost crepes at room temperature and fry in vegetable oil or butter over low heat, turning occasionally. Do not refreeze after thawing.

**Nutritional Value per 100 g:**

- Energy: 878 kJ / 210.19 kcal
- Fat: 10.16 g (of which saturated: 3.01 g)
- Carbohydrates: 21.08 g (of which sugars: 5.89 g)
- Fiber: 2.21 g
- Protein: 10.0 g
- Salt: 0.65 g