

CHEBUREKI WITH BEEF

PRODUCT SPECIFICATION SHEET

Semi-finished Product: "Dough for Chebureki"

Ingredient	Unit	Gross per portion	Net per portion
Wheat flour	kg	0.636	0.636
Drinking water	L	0.300	0.300
Sugar	kg	0.006	0.006
Table salt	kg	0.006	0.006
Sunflower oil (refined)	L	0.030	0.030
Vinegar	L	0.015	0.015

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Beef"

Ingredient	Unit	Gross	Net
Beef (round or ham cut)	kg	1.050	1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Fatty Beef"

Ingredient	Unit	Gross	Net
Fatty beef	kg	1.030	1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Peeled Onion"

Ingredient	Unit	Gross	Net
Onion	kg	1.200	1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Filling for Chebureki with Beef"

Ingredient	Unit	Gross	Net
Ground beef	kg	0.487	0.487
Ground fatty beef	kg	0.180	0.180
Peeled onion	kg	0.225	0.225
Table salt	kg	0.010	0.010
Ground black pepper	kg	0.002	0.002
Drinking water	L	0.090	0.090

Output: 1 kg semi-finished product

Final Product: "Chebureki with Beef"

Ingredient	Unit	Gross	Net
Dough for chebureki	kg	0.600	0.600
Filling for chebureki with beef	kg	0.400	0.400
Wheat flour (for dusting)	kg	0.030	–

Output: 1 kg finished product

PRODUCT CHARACTERISTICS

Appearance:

Crescent-shaped, well-sealed edges, smooth surface without cracks, tears, or filling residue.

Taste and Aroma:

Characteristic of beef and onion mixture with light seasoning.

PRODUCTION INSTRUCTIONS (FOR KITCHEN STAFF)

Dough Preparation

- 0.120 kg – vinegar
- 0.240 L – sunflower oil

- 0.050 kg – salt
- 0.050 kg – sugar
- 5.200 kg – wheat flour
- 2.400 L – boiling water

Process:

Add half the flour (2.6 kg) to the mixer. Pour in boiling water, vinegar, oil, salt, and sugar. Mix thoroughly until smooth, let cool slightly, then add the remaining flour. Knead until the dough no longer sticks to hands or bowl. Avoid adding excess flour while rolling. Press edges tightly when forming chebureki.

Output: 8.060 kg

Filling Preparation

- 2.700 kg – ground beef
- 1.000 kg – ground fatty beef
- 1.250 kg – ground onion
- 0.070 kg – salt
- 0.015 kg – black pepper
- up to 1.500 L – water

Process:

Grind beef, fatty beef, and peeled onions together. Mix thoroughly, gradually adding water. Season with salt and pepper to taste.

Output: 6.535 kg

Final Product: Chebureki with Beef

- 8.060 kg – dough for chebureki
- 6.535 kg – beef filling

Yield: ≈ 14.595 kg

Process:

Roll dough into sheets 1–1.5 mm thick. Cut large circles using a mold. Place 40–45 g of filling in the center, fold, and press edges to form half-moon shapes. Freeze for 30 minutes. After complete freezing, pack into trays (0.4–0.6 kg each), wrap in food film, and label.

LABEL INFORMATION

Ingredients:

Premium wheat flour (39%), boneless lean beef (19%), onion (10%), drinking water, fatty beef, refined sunflower oil, table salt, vinegar, granulated sugar, ground black pepper.

Allergens: Highlighted in bold.

Energy value per 100 g: 252.49 kcal

Shelf life & storage:

90 days at temperature not exceeding -18°C . Use insulated packaging during warm seasons.

Cooking instructions:

Slightly thaw chebureki at room temperature (to prevent sticking) and fry in preheated vegetable oil or butter over low heat, turning occasionally.

Do not refreeze after thawing.

Nutritional Value per 100 g:

- Energy: 959.46 kJ / 252.49 kcal
 - Fat: 11.08 g (of which saturated: 4.05 g)
 - Carbohydrates: 35.05 g (of which sugars: 4.18 g)
 - Fiber: 2.81 g
 - Protein: 4.97 g
 - Salt: 0.72 g
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