

Poutine

Prepared and Held with Various Equipment

COOKING GUIDE



PREP TIME
30 mins



COOK TIME
30 mins



COURSE
Appetizer



CUISINE
Canadian



SERVINGS
5-8 People



**MOISTURE CONTROLLED HEATED
HOLDING CABINET USED FOR
MELTING CHEESE CURDS**



**RAPID CUISINE INDUCTION RANGE
USED FOR MAKING ROUX/GRAVY**



**INFRARED HEATED HOLDING
SHELF USED TO KEEP FRIES FRESH**

Ingredients

ROUX / GRAVY

- ◆ 1/2 lb Butter
- ◆ 1/2 lb All-Purpose Flour
- ◆ 1 Gallon Beef Stock

POTATOES

- ◆ 2-3 lbs French Fries
- ◆ 2-3 Cups of Cheese Curds
- ◆ Green Onions

Instructions

ROUX / GRAVY

- ◆ Melt butter over medium-high heat until melted.
- ◆ Add in the flour, stirring constantly until it combines, creating a peanut butter-colored roux.
- ◆ Turn off the heat and place the roux on medium-high heat and add in the beef stock. Bring to a boil.

Once it reaches a boil, lower the heat and allow it to simmer for a few minutes. Then add in the roux and bring it back to a boil while continuously whisking.

- ◆ Once a boil is reached, turn the heat to low and allow it to simmer. Salt and pepper to taste.

POTATOES

- ◆ Deep fry the potatoes for 5 - 8 minutes in the fryer.
- ◆ Remove potatoes from the fryer and place them onto a serving plate.
- ◆ Distribute cheese curds over the potatoes.
- ◆ Pour the gravy over the fries and cheese curds, garnish with green onions and enjoy!

