

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



Model **MTU-12**
MOISTURE CONTROLLED HEATED HOLDING CABINET USED FOR MELTING CHEESE CURDS

Hatco Model **IRNG-PCI-1X**
RAPID CUISINE INDUCTION RANGE USED FOR MAKING ROUX/GRAVY



Model **HHS-IR-2-1220-2**
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!

VIEW SPEC SHEETS AND INSTRUCTIONAL VIDEO



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