



Piri Piri Wraps, Subs & Rice



Check out the video: <https://tinyurl.com/ybenp48e> to learn about the make-up of Piri Piri sandwiches and wraps



Marinating Piri Piri Chicken



PIRIPIRI MARINADE



1000g

+



500g

+



2.5L

INTO



=



MARINADE

2:1:5

JAN 14

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Marinating Piri Piri Chicken



Assemble equipment i.e. scales, sauces, bowls, whisk, Piri Piri marinade.

Measure 1kg of AJ's Piri Piri marinade into a mixing bowl.



Add 2.5Ltr of water.

Add 500g oil.



Mix thoroughly.

Place chicken and finished marinade in to a container. Marinate chicken for minimum four hours. Date the container.



Marinating Piri Piri Chicken

Piri Piri Chicken can be marinated in 2 ways:

- 1) By immersion: suitable for chicken fillets and very low volume outlets. Sufficient Piri Piri marinade to cover the chicken in a container will be required.
- 2) By a vacuum tumbler: SFC uses 3 models of vacuum tumbler suitable for a range of operations from low volume outlets to multi site operations with a central production kitchen. Significant advantages in speed and effectiveness. Usage is 20% marinade to weight of chicken. It is recommended to use the full capacity at all times for maximum effectiveness.

	
Countertop Marination Tumbler 30lb VI30LBVTM Marinates approx. 10kg of chicken. 2kg marinade required.	Marination Tumbler 50lb VI50LBVTM Marinates approx. 18kg of chicken. 3.6kg marinade required.

Ingredients:

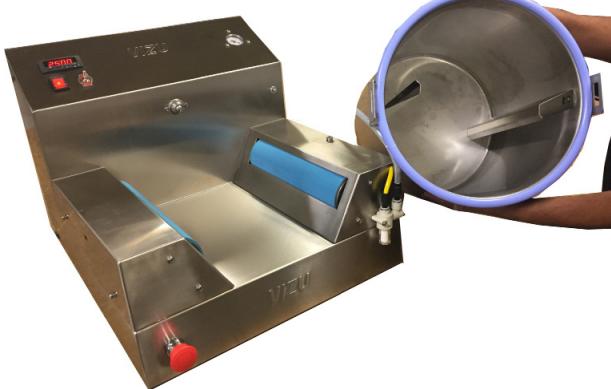
	VI30LBVTM	VI50LBVTM
Piri Piri Marination mix	0.5kg	0.9kg
Oil	0.25kg	0.45kg
Water	1.25l	2.25l

Method:

Combine all the ingredients together in a container and mix thoroughly.

When marinating less than the recommended amount of chicken the quantity of marinade can be reduced, however there must be sufficient marinade to act as a reservoir for the chicken to fall in to, insufficient marinade will result in poor flavour.

Marinating in a tumbler



Ensure drum is clean.
Re-assemble before use.



Place chicken in the drum. See the table on previous page for maximum quantities for your tumbler.



Add marinade for 20% weight of chicken.



Replace the lid and install the lid retainer.



Attach vacuum hose to valve on the drum.



Switch the vacuum pump on by pushing the 3 position switch up.

Marinating in a tumbler



Build the vacuum to -15inhg or -50kPa.



Close the valve; detach the hose and place the sealed drum on to the cradle.



Ensure time pre-set = 25 minutes.
Start motor.



When tumbling is complete, remove drum from cradle. Release the vacuum by opening valve and removing lid retainer adn remove lid.



Place tumbled chicken into white chicken bins.
Bins can store up to a maximum of 8 chickens.



cover and date chicken bins. Maximum shelf life is 4 days.



Basting Sauces



PIRI PIRI BASTING SAUCES



1:0:3



1:1.5:3



1:1.5:3



1:1.5:3



1:1.5:3



AJ's
PIRI PIRI CHICKEN

JAN 14

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Basting Sauce Make-Up



Assemble equipment - mixing bowl, jug, oil, basting mixes, sauce pans and brushes.

Accurately measure the basting mix in to the bowl.



* Mix ingredients together. Pour the mix in to the pan. Place in to grill area.



Identify sauces i.e. Lemon – Mild – Hot by sticking labels on each pan.

Lemon Herb

30g Lemon Basting Powder
150ml cold water

Mild Baste

20g Mild Basting Powder
20g oil
200ml cold water

Hot Baste

30g Hot Basting Powder
45g oil
165ml cold water

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Piri Piri Marinade Preparation

Ingredients:

Piri Piri Marinade

Food safety	Wash hands	
Production procedure	Prepare the chicken	
Prepare Piri Piri Marinade	<p>Place 1kg mix in to mixing bowl</p> <p>Add 2.5ltr water and mix</p> <p>Add 0.5ltr oil and mix until smooth.</p> <p>Pour in to lidded bucket.</p> <p>Place bulk marinade in chiller.</p> <p>Shelf life =5 days</p>	Marinade will separate in chiller. Re-mix prior to use.
Marinade chicken	<p>Place chicken in to a container.</p> <p>Add sufficient marinade to cover the chicken.</p> <p>Leave to marinade for 1 to 2 hours</p> <p>Then remove from the marinade and allow to drain.</p> <p>Return to the fridge until required.</p> <p>Date code as per use by date on chickens</p>	
Food hygiene	Wipe down prep area using sanitiser	Clean as you go

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Cooking Piri Piri Chicken



Pre-heat oven to 150°C to cook with little or no colour. Preheat oven to 180°C to cook with colour. Oven models may vary.



Place foil in to the bottom of a 1/1GN pan. Place marinated chicken quarters the pan skin side up. Fold the wings in to the breast.



Place the chicken quarters in to the preheated combi-oven. Push the temperature probe in to the thickest part of the chicken, usually the breast. Set the core temp sensor to 86°C. This will ensure that the chicken is cooked correctly.



Once cooking has finished remove the pan from the oven. Check the core temperature is a uniform 86°C and recorded on the temperature record form.



Place the cooked Piri Piri Chicken in to the Vizu Holder or Gastro Well. Hold at 63°C or above for maximum 90 minutes.



When required remove from the Holder and grill on the chargrill, Baste with customers choice of basting sauce.

Cooking Piri Piri Chicken



Grill the chicken for approximately 2 minutes basting and turning frequently and then place in to the AJ's Piri Piri bag.



Brush the grill frequently with the Char Grill cleaning brush to remove debris and prevent the grill smoking.

Piri Piri with Rice

Recommended holding time: 10 mins

Ingredients:

- 1 litre of rice
- 2 litres of water
- 1 tablespoon of salt
- 3 chicken stock cubes
- 1 tablespoon of turmeric
- 1 tablespoon of mild piri piri baste powder
- 1 tin of sweetcorn or beans
- 2 tomatoes diced
- 50g each diced red, yellow and green peppers
- 1 tablespoon of oil



Food safety

- Wash hands.
- Prepare ingredients.

Production procedure

Prepare rice

Pre-heat the oven to 200°C convection only.

Take 1 litre of rice and thoroughly wash until the water runs clear. Place rice in to a 1/1gn pan.

Prepare liquid

Take 2 litres of cold water and add the crumbled stock cubes, salt, turmeric, mild piri piri baste and oil and mix thoroughly.

Cook rice

Pour the liquid over the rice and stir to ensure even distribution of all seasonings.

Cover the rice with a lid with holes and place into the oven.

Cook for 16 minutes or until soft, remove from the oven and "fluff" the rice with a fork. Switch oven off.

Return the rice to the oven for 10 minutes to absorb remaining water.

Add ingredients

Remove rice from the oven, check it is cooked, add sweetcorn, tomato and peppers or other vegetables of your choice.

Serve

Serve as a side dish or as a main with piri piri chicken strips or Southern Fried Chicken.

Place 1 portion of the rice and/or chicken into a taper tray and serve immediately.

Food hygiene

Wipe down prep area using sanitiser. Clean as you go.

Piri Piri Chicken Sandwich

Recommended holding time: 10 mins

Ingredients:

- 1 Southern Fried Chicken fillet
- Piri Piri marinade
- 20g mayonnaise
- 2 slices of tomato
- Piri Piri sauce (customer's choice)
- 20g iceberg lettuce
- 4" sesame seeded bun



Food safety

- Wash hands.
- Use colour coded chopping boards.

Production procedure

Butterfly chicken fillets

Remove fillets from chiller. Using knife cut lengthwise through chicken breast.

Return to chiller.

Date code as per use by date on delivery.

Place 1kg mix into mixing bowl.

Add 2.5ltr water and mix.

Add 0.5ltr oil and mix until smooth.

Pour in to lidded bucket.

Place bulk marinade in chiller.

Shelf life =5 days

Marinade will separate in chiller. Remix prior to use.

Place chicken into Tumbler drum.

Add finished Piri Piri Marinade to 40% weight of chicken meat

Set timer for 15 mins and tumble.

When tumbling is complete place chickens in white chicken bin, cover with lid and place in chiller. Date code as per use by date on chickens.

Chicken will absorb about 10% marinade by weight.

Marinade can be re-used, but must be discarded at end of day.

Vacuum tumbler

Place chicken in to tumbler drum.

Add finished Piri Piri Marinade to 40% weight of chicken meat

Seal the lid and attach vacuum pump hose to the drum. Build vacuum to -15inHg or -50Kpa (on pressure gauge). Close valve and remove pump line.

Set timer for 15 minutes and tumble.

When tumbling is complete place chickens in white chicken bin, cover with lid and place in chiller. Date code as per use-by-date on chickens.

Allow flavour to develop for a full 24 to 48 hours in chiller.

Stock rotation

To ensure thorough marination daily stock rotation is required.

Remove chicken bin from chiller and place alongside clean and empty chicken bin. Remove chickens individually from first bin and place in to second bin. Cover and place in chiller. Date code as per use by date on chickens.

This allows the chicken to absorb as much marination as possible.

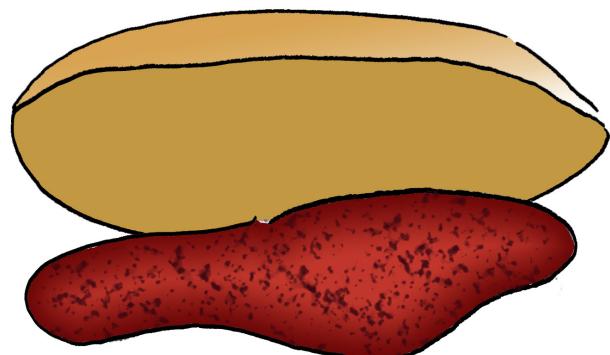
Cooking procedure

Place open fillet on Clam Grill and select chicken fillet program on the controller.

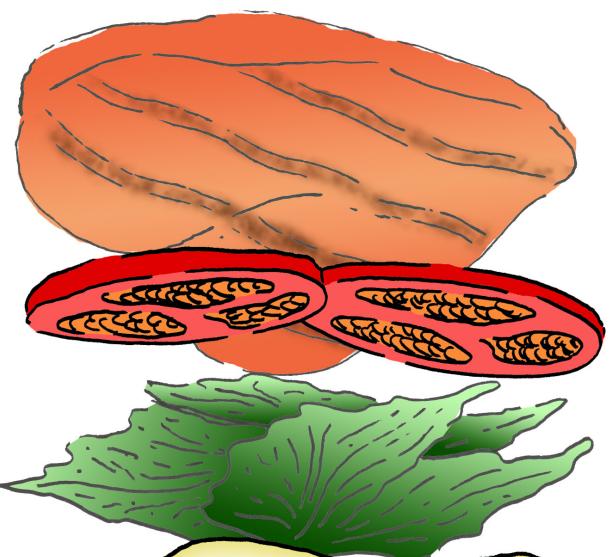
Toast	Toast bun/roll so cut sides are caramelized Place bun/roll on centre of burger wrap.
Piri Piri Sauce	Dispense Piri Piri Sauce on the heel of the bun.
Mayonnaise	Dispense mayonnaise onto the cut side of the crown.
Lettuce	Place the lettuce on to the mayonnaise.
Tomato	Place the 2 slices of tomato on to the lettuce.
Heel	Place whole fillet on the dressed bun.
Packaging	Place the completed sandwich, crown up on to a large wrap and wrap the sandwich. Serve immediately.
Food hygiene	Wipe down prep area using sanitiser.



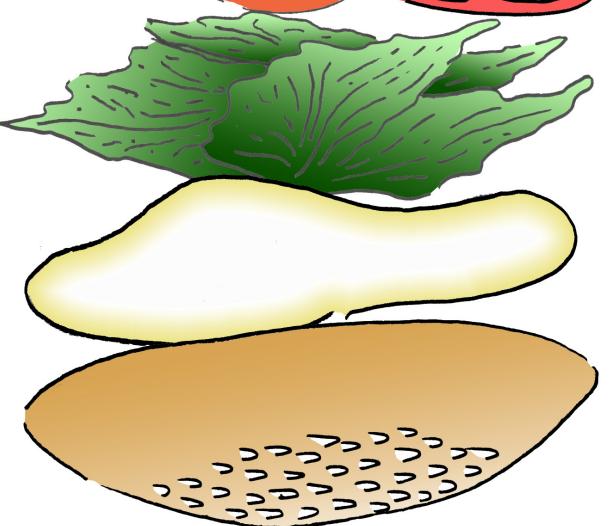
Piri Piri Chicken Sandwich



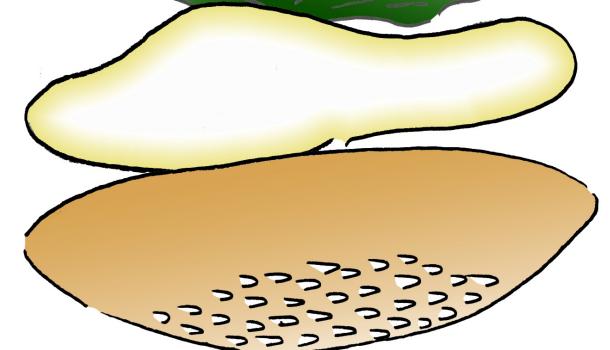
Heel



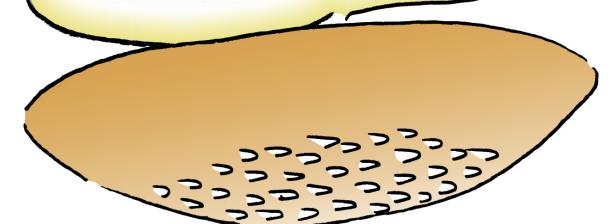
Piri Piri Fillet



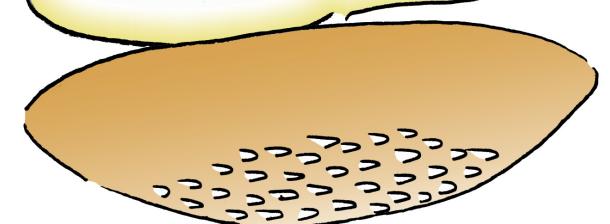
Tomato slices



Lettuce



Mayonnaise



Crown

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Piri Piri Sizzler

Recommended holding time: 10 mins

Ingredients:

- 25g salad mix
- 20g mayonnaise or yoghurt
- 20g mild piri piri sauce
- Jalapeños
- 3 slices of onion
- 3 slices of cucumber
- 1 grilled piri piri chicken fillet
- 1 Submarine roll



Food safety

Wash hands before working on the sandwich station.

Production procedure

Mayonnaise

Dispense yoghurt / low cal. mayonnaise onto the heel. Use a spatula to ensure complete coverage.

Mild Piri Piri sauce

Dispense mild piri piri sauce on the top half of the roll. Use a spatula to ensure complete coverage.

Jalapeños

Place Jalapeños on Mayonnaise.

Salad mix

Place lettuce on Jalapeños.

Chicken fillet

Cut the fillet in half lengthwise, place the two halves of chicken fillet so they cover the lettuce.

Onions

Place 3 slices of red onions rings evenly onto the Piri Piri fillet.

BBQ sauce

Dispense BBQ sauce on to the onion rings.

Heel

Place the heel onto the BBQ sauce.

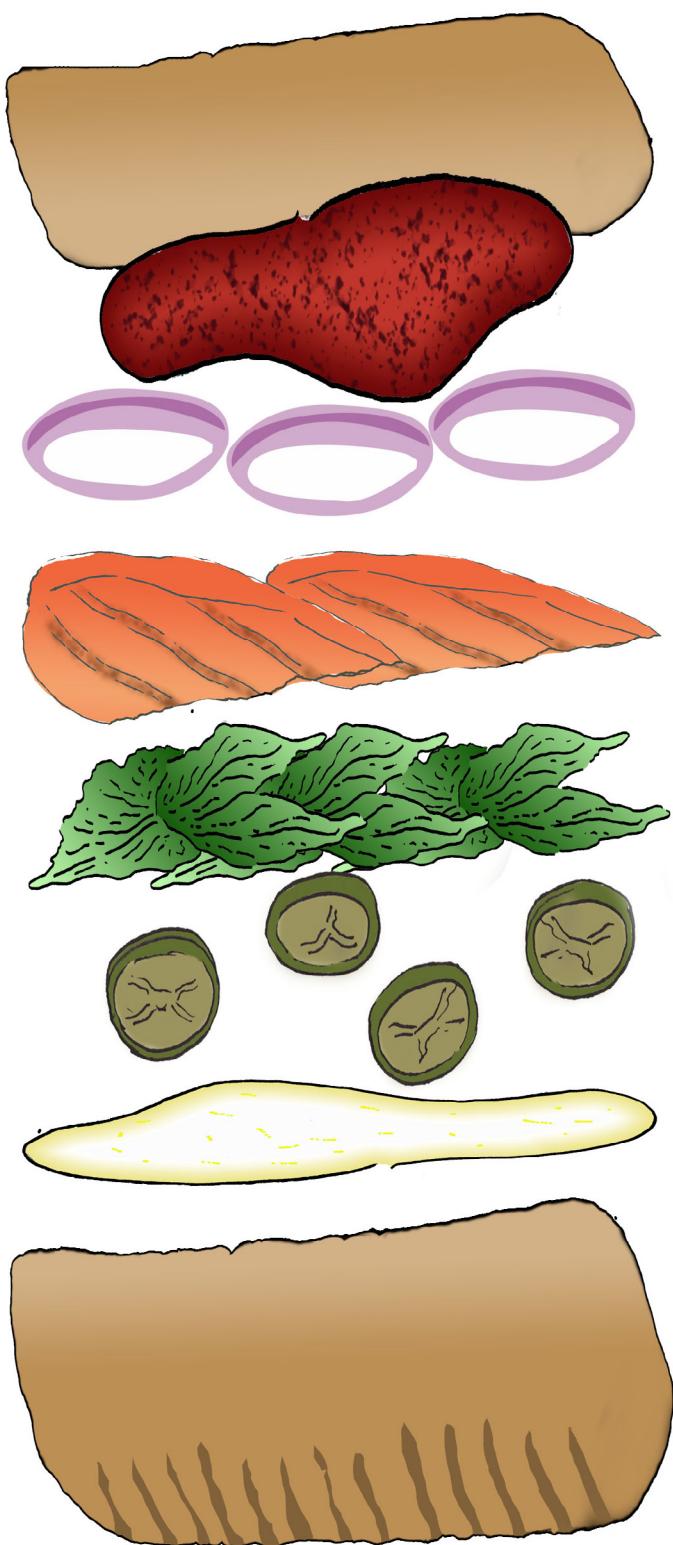
Packaging

Place the completed sandwich, crown up on to a large wrap and wrap the sandwich.

Food hygiene

Wipe down prep area using sanitiser.

Piri Piri Sizzler



Heel

Smokey BBQ Sauce

Red Onion

Grilled Chicken
Fillet

Salad mix

Jalapeño

Mayonnaise

Crown

Grilled Piri Piri Chicken Sub

Recommended holding time: 10 mins

Ingredients:

- 25g salad mix
- 20g mayonnaise or yoghurt
- 20g mild piri piri sauce
- 3 slices of tomato
- 3 slices of cucumber
- 1 grilled piri piri chicken fillet
- 1 Submarine roll



Food safety

Wash hands.

Production procedure

Prepare all salad items.

Mayonnaise

Dispense yoghurt / low cal. mayonnaise onto the heel. Use a spatula to ensure complete coverage.

Mild Piri Piri Sauce

Dispense mild piri piri sauce on the top half of the roll. Use a spatula to ensure complete coverage.

Salad mix

Place salad mix on mayonnaise.

Chicken fillet

Place the two halves of chicken fillet, so they cover the lettuce.

Tomatoes

Spread three tomatoes slices on top of the fillet.

Cucumber

Spread three cucumber slices onto the tomatoes.

Crown

Place the crown onto the tomatoes.

Packaging

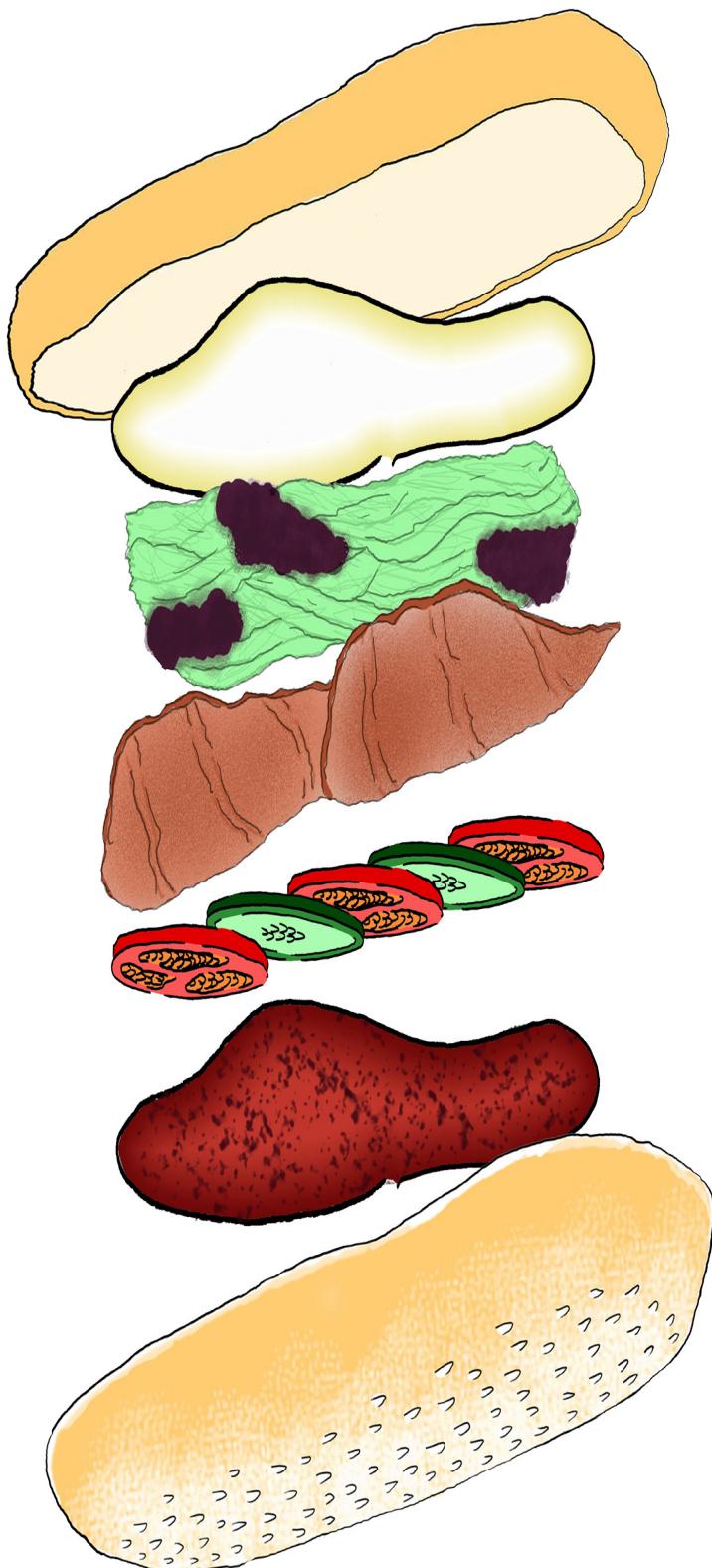
Wrap with Southern Fried Chicken Wrap.

Food hygiene

Wipe down prep area using sanitiser. Clean as you go.



Grilled Piri Piri Chicken Sub



Heel

Mayonnaise

Salad mix

Piri Piri fillet

Alternate cucumber
and tomato slices

Piri Piri sauce

Submarine or
Baguette crown



Grilled Piri Piri Chicken Caesar Sub

Recommended holding time: 10 mins

Ingredients:

- 25g salad mix
- 20g mayonnaise
- 20g caesar dressing
- 3 slices of cucumber
- 10g parmesan cheese shavings
- 1 grilled piri piri chicken fillet
- 1 Submarine roll



Food safety

Wash hands.

Production procedure

Prepare all salad items.

Mayonnaise

Dispense mayonnaise onto the heel.
Use a spatula to ensure complete coverage.

Caesar dressing

Dispense caesar dressing onto the crown.
Use a spatula to ensure complete coverage.

Salad mix

Place salad mix on mayonnaise.

Cucumber

Place three slices of cucumber on top of the lettuce.

Chicken fillet

Place the two halves of chicken fillet, so they cover the cucumber.

Parmesan cheese

Sprinkle parmesan cheese onto the chicken fillet.

Crown

Place the crown onto the tomato.

Packaging

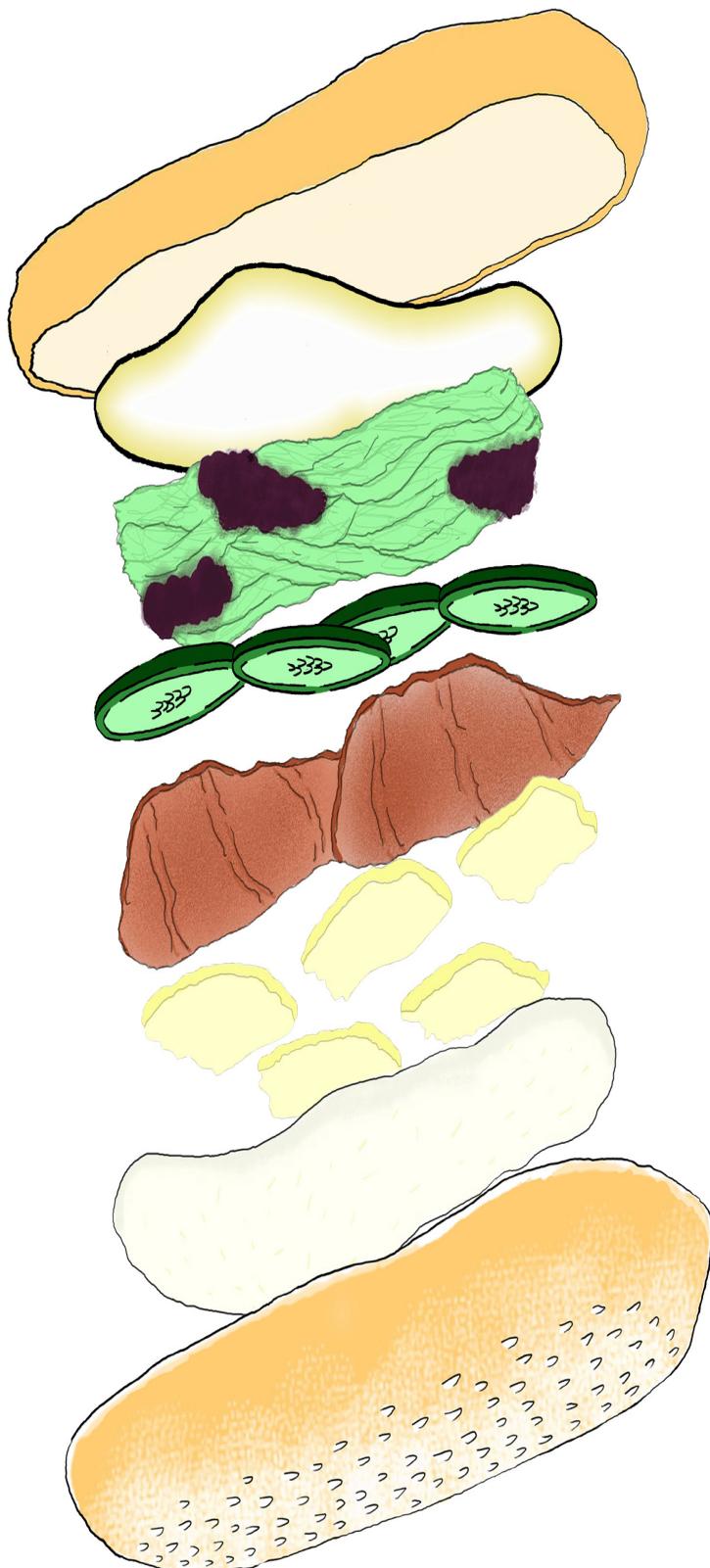
Wrap with Southern Fried Chicken Wrap.

Food hygiene

Wipe down prep area using sanitiser. Clean as you go.



Grilled Piri Piri Chicken Caesar Sub



Heel

Mayonnaise

Salad mix

Cucumber slices

Piri Piri fillet

Parmesan cheese
shavings

Caesar sauce

Submarine or
Baguette crown

Piri Piri Flat Bread

Recommended holding time: 10 mins

Ingredients:

- 1 flat bread
- 1 grilled piri piri fillet
- 20g mayonnaise
- 25g lettuce
- 4 red onion rings
- 2 slices of tomato



Food safety

Wash hands.

Flat bread

Place flat bread presentation side down onto a large wrap.

Mayonnaise

Dispense mayonnaise on to half the inside surface.

Lettuce

Place lettuce on mayonnaise.

Tomato

Place 2 slices of tomato onto the lettuce.

Red onion

Place 4 red onion rings onto tomatoes.

Chicken fillet

Place the piri piri chicken fillet, onto the onions.

Fold the bread

Carefully fold the bread over so that the filling is covered.

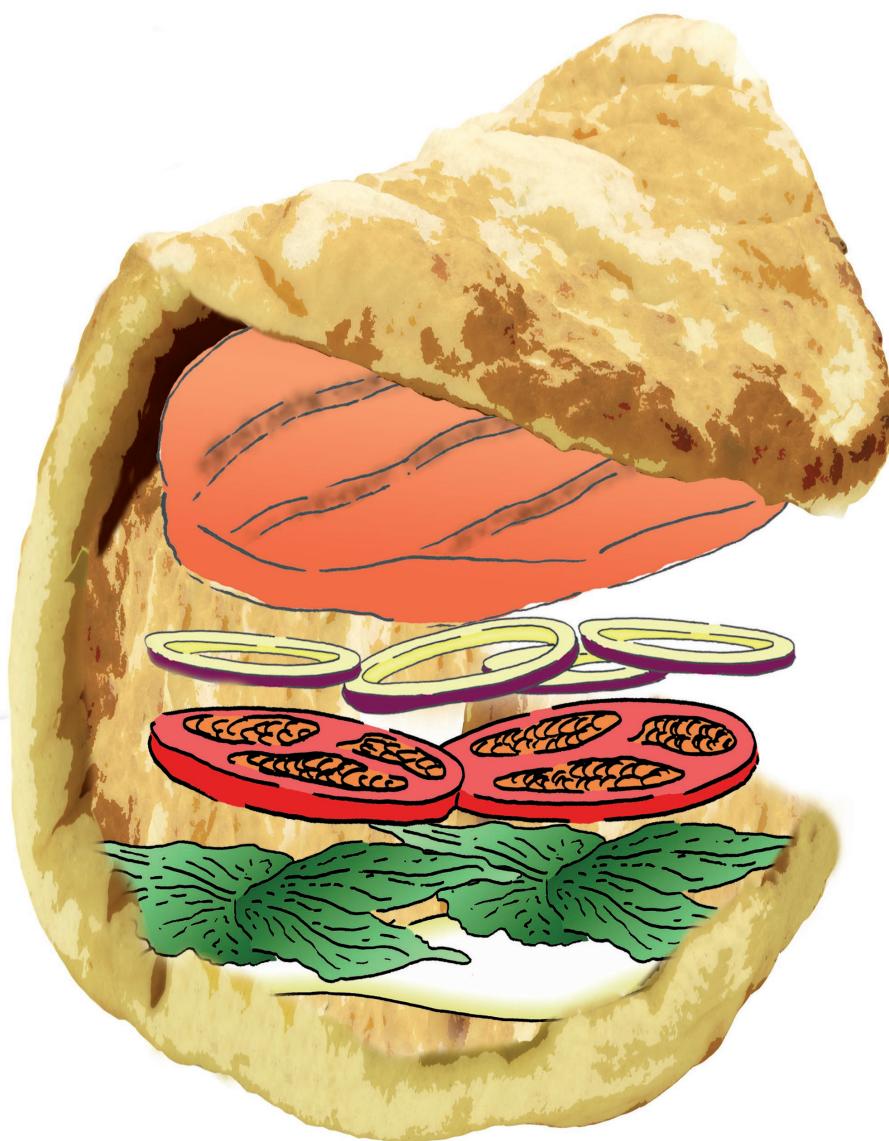
Packaging

Wrap the sandwich carefully to avoid the filling falling out.

Food hygiene

Wipe down prep area using sanitiser. Clean as you go.

Piri Piri Flat Bread



Flat bread

Piri Piri fillet

Red onion

Tomato

Lettuce

Mayonnaise

Flat bread

Piri Piri Mega Wrap

Recommended holding time: 10 mins

Ingredients:

- 1 large tortilla
- 1 piri piri fillet
- 30g mayonnaise
- 1 cheese slice
- 25g lettuce
- 2 slices of tomato



Food safety

Wash hands.

Large tortilla

Place large tortilla on the centre of a large wrap.

Mayonnaise

Dispense mayonnaise lengthwise across the centre of the tortilla.

Lettuce

Place lettuce on mayonnaise.

Cheese slice

Place a slice of cheese on top of lettuce.

Tomato slices

Place 2 tomato slices on the slice of he cheese slice.

Piri Piri fillet

Cut the fillet lengthwise and place the two halves of chicken so they cover the tomatoes.

Fold the wrap

Fold the bottom of the wrap up and the sides of the wrap over.

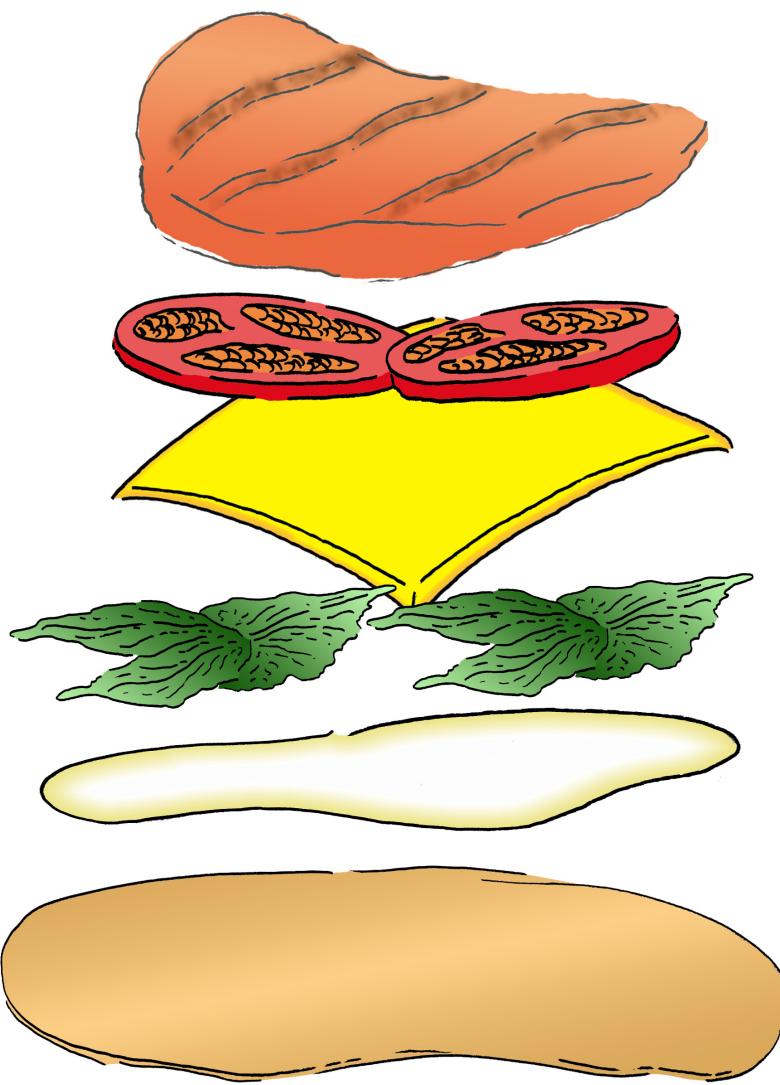
Toast

Toast the wrap for 1 minute in the panini grill and pack into the large fry scoop.

Food hygiene

Wipe down prep area using sanitiser. Clean as you go.

Piri Piri Mega Wrap



Piri Piri fillet

Tomato

Cheese

Lettuce

Mayonnaise

Tortilla

Piri Piri Chicken Wrap

Recommended holding time: 10 mins

Ingredients:

- Piri piri marinade
- 10" tortilla wrap
- 25g mayonnaise
- 30g iceberg lettuce
- 20g diced tomato
- 1 piri piri chicken fillet
- Mild piri piri sauce



Food safety

- Wash hands.
- Use colour coded chopping boards

Production procedure

Butterfly chicken fillets

Remove fillets from chiller. Using knife cut lengthwise through chicken breast.

Return to chiller.

Date code as per use by date on delivery.

Place 1kg mix into mixing bowl.

Marinade will separate in chiller. Re-mix prior to use.

Add 2.5ltr water and mix.

Add 0.5ltr oil and mix until smooth.

Pour in to lidded bucket.

Place bulk marinade in chiller.

Shelf life =5 days

Marinate fillets

Place the chicken fillets into a small lidded container; pour over sufficient Piri Piri marinade to cover. Close and date and place in the chiller.

For best results marinate small quantities daily

Allow to marinate for about 4 hours then drain off the marinade and return the fillets to the chiller until required.

Marinade can be re-used, but must be discarded at end of day.

Cooking procedure

Place open fillet on Clam Grill close the Clam Grill.

Clam Grill settings:

Time 2:30

Top temp 190°C

Bottom Temp 180°C

When timer sounds remove from grill and check with sanitized temperature probe to ensure product is cooked. Minimum 80°C.

Place in Holding Cabinet until required. Maximum holding time is 45 minutes.

Place 10" tortilla wrap onto the work surface.

Dispense mayonnaise onto tortilla in a line starting $\frac{1}{2}$ " (1cm) from the edge to 2"(5cm) from the opposite edge.

Place shredded iceberg lettuce on the mayonnaise.

Place diced tomato along the line of the lettuce.

Cut chicken fillet in to strips and place the strips lengthwise along the tomato.

Dispense a line of mild piri piri sauce on the chicken.

Fold the tortilla. Fold up the bottom of the tortilla.

Fold the left side of the tortilla over the filling and then roll to form a tube.

Place the tortilla onto the hot Panini grill, with the overlap underneath.

Close the Panini toaster and grill for 60 seconds.

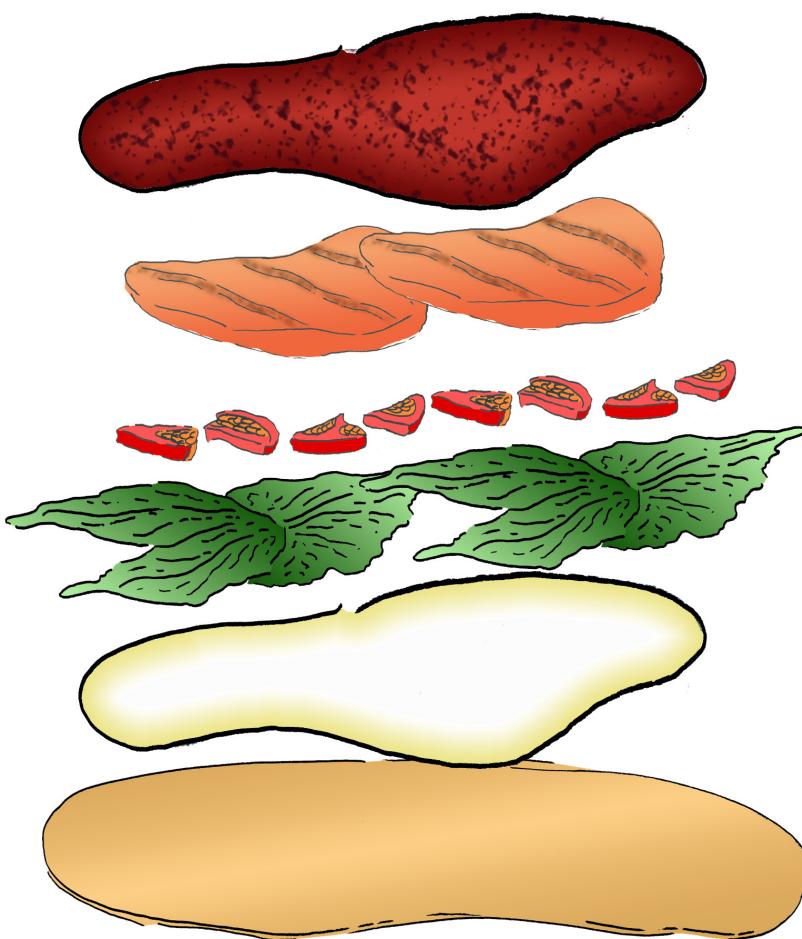
Wrap in a large Southern Fried Chicken Wrap.

Packaging

Food hygiene

Wipe down prep area using sanitiser. Clean as you go.

Piri Piri Chicken Wrap



Piri Piri sauce

Chicken fillets

Diced tomato

Lettuce

Mayonnaise

Tortilla

NOTES