

redfeline pty ltd

15/12/06  
3:39PM

Recipe Report - Manager

**Recipe Date:** 7/07/05      **Code:** 242      **Name:** Spaghetti Bolognaise

**Portion Details:**

**Number of Portions:** 1      **Actual Portion Size:** 760      **Active Recipe**

**Optimum Portion Size:** 760      **Portion Status:** Balanced!      **Batch Recipe**

**Sale Price:** 32.73 % <> \$15.00      **Portion Costing:**

**Portion Cost:** \$4.91      **Return/Portion:** \$10.09      **Total Return:** \$10.09

Ingredient	Use By	G Serve	G Total	Total Yield	Total Cost
Mince	Kilo	0.300	0.300	0.300	1.64
Tomatoes	Kilo	0.100	0.100	0.100	0.64
Onions	Kilo	0.100	0.100	0.100	0.45
Parmeson Cheese	Kilo	0.050	0.050	0.050	0.55
Spaghetti Pasta	Kilo	0.200	0.200	0.200	0.91
White Dinner Rolls	Unit	1.000	1.000	0.000	0.45
Pre Packed Butter Unsalted	Unit	1.000	1.000	0.000	0.23
Olive Oil Cold Pressed	Litre	0.010	0.010	0.010	0.05
<b>Totals:</b>				=====	=====
				0.76	\$4.91

**Cooking Method:**