



Mushroom Tapenade



Yield: 100

1.9 ounces or 55 grams

Meal Equivalencies: ¼ cup other vegetable

Ingredients	
Fresh Sliced Mushrooms	3 pounds, 2 ounces
California Ripe Olives, Sliced, Drained	2 pounds, 6 ounces
Fresh Onions, RTU	3 pounds, 2 ounces
Capers, Drained	1 cup
Diced Pimentos, Drained	1 cup
Minced Garlic	1 cup
Fresh Lemon Juice	1 cup
Vegetable Oil	2 cups
Salt	4 teaspoons

Directions Prior to Day of Service:

Pre-Prep:

- Clean and sanitize prep area.
- Wash hands thoroughly.
- Pull mushrooms from the cooler and place at produce washing station.
- Place mushrooms on screen and rinse gently to remove any grit remaining. Do not soak mushrooms. Do not scrub mushrooms. As necessary, wipe gently.
- Wash hands thoroughly and put on gloves.

CCP: Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.

SOP: Never handle ready to eat foods with bare hands

Prep:

- Chop mushrooms in food processor using the continuous feed unit to avoid over processing mushrooms.
- Cover and set aside.

Pre-Prep:

- Pull olives and pimentos from cooler. Wipe off lids. Open and carefully discard lids. Drain well and place at work station.

Prep:

- In same food processor, chop olives.
- Add olives to mushrooms.
- Pull onions, garlic and lemon juice from cooler.

Prep:

CCP: Hold below 141°F

- In same food processor, chop onions.
- Add onions to mushrooms and olives.
- In bowl, whip capers, pimentos, garlic, lemon juice, salt. Whip in oil.
- Fold dressing into mushroom, olive and onion mixture.
- Cover, date stamp and refrigerate overnight to blend flavors.

Cool:

CCP: Hold below 41°F

- Place in cooler overnight.

Serve:

CCP: Hold below 141°F

- 1- #20 disher serves ⅓ cup other vegetable.
- Serve as a spread on a wrap or sandwich.
- Excellent with flat breads too.