

Asian pork truffle example



Ingredients to produce 35 truffles

4 kg pork shoulder boneless skin removed

0.340kg pork and apple burger mix

0.400kg Chinese glaze

0.100kg sesame seeds

0.500kg diced red onion

0.250kg finely diced ginger. Peeled

0.250kg spring onion diced small

0.250kg red chilli sliced

0.250kg iced water

Method

Mince the pork shoulder through a 5mm plate

add the burger mix and mix well,

add water and mix.

Mince again

Weigh into 125 portions. Any extra should be divided between the portions to ensure not to waste.

Using a truffle press, shape into truffle shapes

Coat with Chinese glaze

Roll the top in sesame seeds

Fill with finely diced ginger, red onion and spring onion

Top with sliced chillies.

Costing

Product	Cost per kg	Cost per batch
Pork shoulder (skinless and bonless)	4	16.00
Pork and apple burger mix	6.13	2.08
Chinese glaze	5.83	2.13
Sesame seeds	12.00	1.20
Diced red onion	.95	.50
Skin removed and Diced ginger.	5.50	1.38
Diced spring onion	6.90	1.73
Sliced red chillies	8.83	2.21

Total cost of batch

Cost of ingredients

£27.23

Cost of labour @ 12.21 minimum wage (40 mins to make batch)

£8.14.

Cost of trays and wrap = 22p per tray x 35 trays

£7.70

Total cost of batch

£39.77

Cost per truffle

£1.14

Margin

Margin = (revenue-cost)/revenue x 100

= (3.99-1.14)/3.99 x 100

=2.85/3.99 x 100

=0.7142 x 100

= 71.43%

Allergens

PORK, SUGAR, SALT, DRIED GLUCOSE SYRUP, MODIFIED MAIZE STARCH, TOMATO POWDER, YEAST EXTRACT, GARLIC POWDER, SPICE, ANTIOXIDANT E300, XANTHAN GUM E415, COLOUR E162, COLOUR E120 E150C, SPICE EXTRACT, NATURAL COLOUR E160C

WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON, THIAMIN), SALT, DEHYDRATED APPLE FLAKES (**SO₂**), SUGAR, DEHYDRATED ONION, HERB, ISOLATED SOYA PROTEIN (Soybeans), SPICES, PRESERVATIVE E223 (**SO₂**), SPICE EXTRACT, ANTIOXIDANT E331, CITRIC ACID E330, ACIDITY REGULATOR E262, YEAST EXTRACT

GINGER, SPRING ONION, RED ONION, **SESAME** SEED, RED ONION

Marketing promo

ASIAN PORK TRUFFLE

✦ A TASTE EXPLOSION ✦

Seasoned pork mince glazed in rich Chinese flavours, finished with a sprinkle of sesame seeds and topped with fresh ginger, chilli & onion.

- 🔥 Packed with flavour
- 🌿 Freshly crafted in-house
- ✓ Perfect for a standout dinner

HANDCRAFTED · FULL OF FLAVOUR · TRULY UNIQUE

