

**UC Davis Dining Services
STANDARDIZED RECIPE FORM**

Recipe Name: Umbrian Fish Soup

Yield: 200

Portion size: 8oz

Portion Utensils: 8oz ladle

Major Equipment: 20 gal Steam Jacket Kettle, Bread Slicer, 4x5 gal Soup Container

Cooking Temperature: 212 Fahrenheit

Cooking Time: 24 minutes

Ingredient:	Amount:			Procedure:
	Volume	Weight	Count	
Fish (tilapia)		66.6#		1. Cut fish into 2" strips, gently dry with paper towel
Chopped onion; chopped garlic; extra virgin olive oil	Garlic: 2 ¾ c ; EVOO: 1 gal; Salt 2 c	Onion: 8.5#; celery: 8.5#		2. Cook onion, celery, and garlic in extra virgin olive oil in 20 gallon steam jacket kettle over medium heat, stirring occasionally until onion is soft but not caramelized, approx. 10 minutes
Chopped parsley		4# 3 oz		3. Add in parsley and continue cooking and stirring occasionally for 1 minute
White wine			10.5 750mL bottles	4. Add wine, turn heat to high until boiling and liquid is reduced to half, approximately 5 minutes @ 212 F internal temperature
Canned Crushed Tomatoes, Water	Water: 4 gal 3 oz		Tomatoes: 34 cans	4. Add in tomatoes and water and bring to simmer. Add fish and reduce heat to low and allow to simmer until fish is lightly flaked. Approximately 10 minutes @ 180-190 F internal temperature
Baguettes			34	5. Slice baguettes into ½ "slices using bread slicer

Chopped garlic cloves; Extra Virgin olive Oil	Garlic: 3/4 th cup, Extra Virgin Olive Oil: 1 qt.			6. Arrange sliced baguettes on a large baking sheet, brush with a small amount of garlic and add extra virgin olive oil. Place in oven at 450 F and toast until golden brown and crisky; approximately 4 minutes.
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