

Recipe Name: YOGURT PARFAIT

Ellensburg & Walla Walla School Districts

Recipe Category: Breakfast Main Dish (MA, Fruit, Grain)

Recipe #: 107

Ingredients	50 Servings		100 Servings		25 Servings		Directions / HACCP
	Weight	Measure	Weight	Measure	Weight	Measure	
Low Fat Vanilla Yogurt	12 ½ lb	1 gal + 2 qt + 1 cup	25 lb	3 gal + 1 pint	6 ¼ lb	3 qt + ½ cup	Put ½ cup or 4 oz of yogurt into a 7 oz plastic cup with lid. Layering: 2 oz. yogurt, 1 oz strawberries, 2 oz yogurt, 1 oz blueberries, top with 2 ½ Tbsp granola Options: Can substitute diced peaches, nectarines, apples, pears, or other berries in season. CCP: Hold at 41 degrees F or lower for cold service.
Strawberries, frozen thawed, sliced	3 lb + 2 oz		6 lb + 4 oz		1 lb + 9 oz		
Blueberries, frozen, thawed	3 lb + 2 oz		6 lb + 4 oz		1 lb + 9 oz		
Granola (see recipe # 108)		8 cups		16 cup		4 cups	

Serving (portion size)	Yield per # of Servings	Volume per # of Servings
7 oz (.875 cup) per each		

Meal Pattern Contribution			
Meat/Meat Alternate	Breads/Grains	Vegetable / Vegetable Sub group	Fruits
1	1/2		1/4

Nutrient Analysis (optional)		
Calories: 303	Saturated Fat: 1.9 gram	Sodium: 125.79 mg

Recipe Name: GRANOLA

Walla Walla Public Schools

Recipe Category: Grain/Bread (sub-recipe yogurt parfait #107)

Recipe #: 108

Ingredients	50 Servings		100 Servings		25 Servings		Directions / HACCP
	Weight	Measure	Weight	Measure	Weight	Measure	
Oats		2 qt		1 gal		4 cups	<ol style="list-style-type: none"> Mix all ingredients and spread on a parchment covered sheet pan. Bake at 250 degrees F for 20 – 25 minutes. Let cool and store in a covered container.
Cinnamon		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp		2 tsp	
Brown Sugar		2 cup		1 qt		1 cup	
Salt		1 tsp		2 tsp		½ tsp	
Honey		3/8 cup		¾ cup		3 Tbsp	
Oil, vegetable		½ cup		1 cup		¼ cup	
Water		1 cup		2 cup		½ cup	

Serving (portion size)	Yield per # of Servings	Volume per # of Servings
2 ½ Tbsp		

Meal Pattern Contribution			
Meat/Meat Alternate	Breads/Grains	Vegetable / Vegetable Sub group	Fruits
	½		

Nutrient Analysis (optional)		
Calories: 147	Saturated Fat: .64 gram	Sodium: 49.54 mg