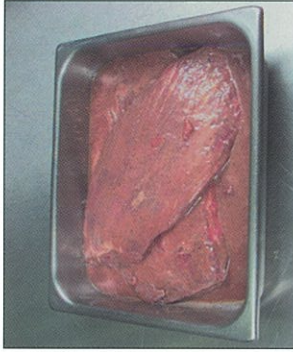
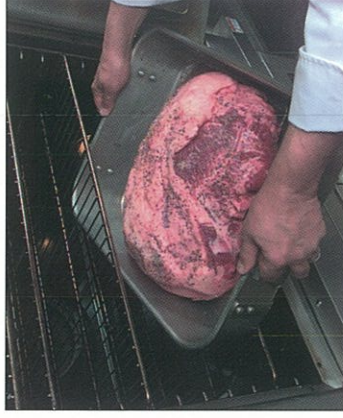


Roasting

Roasting Technique



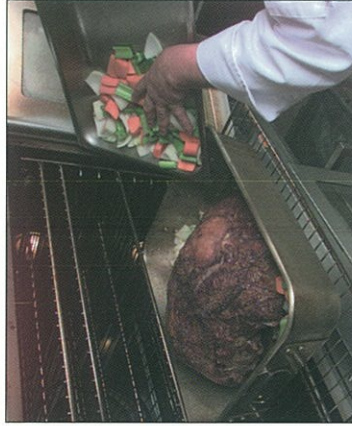
1 Trim, season, stuff and/or marinate the main item according to recipe.



2 Sear meat in the oven using an initially higher roasting temperature.



3 Reduce the oven temperature to roast the meat.



4 Add mirepoix in the last 30 minutes and finish roasting.



5 Remove from oven when proper internal temperature has been reached according to recipe.



6 Cover meat and allow to rest in a warm place before carving.



- Hot foods at 140° F (60° C) or above; cold foods at 40° F (4° C) or below.
- Complete the appropriate HACCP Log for every roasted item.



- Remove meats from the oven at suggested temperature to allow for adequate carry-over cooking.
- Use the drippings from the roast for sauce.
- Add the mirepoix during the final 30 minutes of roasting.