



Let's influence change and raise awareness of food waste



Why waste WASTE

ORANGE PEEL
from
Appetizer
and
Pastry



ORANGE PEEL
PROCESS

Wash the skin in clean water
and boil in a medium pot for
around 2.5 Hours.



Add sugar and boil around
for 1 more hour. Drain the
syrup and save for cake
layering



Use the stick blender and
make a fine puree of the
cooked orange skin

MUFFIN RECIPE

Orange Skin Puree 5 Oz
Pasteurised Egg 10 oz
Sugar 12 oz
Flour oz
Vegetable oil 4 oz
Baking powder 1 tsp
Baking soda 1 tsp
Orange Muffin Mix (readymade) 8 oz.

RECIPE
DEVELOPMENT

- Mix all the dry ingredients flour, sugar, baking powder, baking soda and keep it aside.
- In a mixing bowl mix egg and vegetable oil.
- Add all dry ingredients in to egg mixture mix well.
- Add Orange muffin mix and prepared Orange skin puree, gently fold to the above mixture.
- Bake 180.c for 30 minutes in prepared muffin mould.



Why waste WASTE



ROMAINE
Unusable
trimming
from caesar
salad



"Don't waste"
furthe process

Slice
Julienne Cut
∨
Soak in Ice
Water

Mix with
any
salad
component

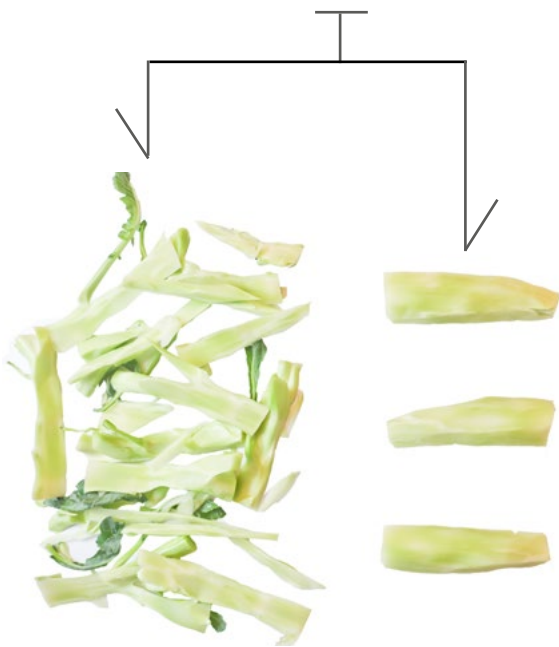


Why waste WASTE



Gather broccoli stems together, remove the tough bottom off the stem. Then peel the stem with a vegetable peeler. Slice about 1/4 inch thick

In a wok add 2 teaspoons oil over medium-high heat. Add meat sauté followed by vegetable, required stock and stir well. Add noodles check seasoning. Toss to heat through and serve





- Thoroughly wash and hand peel potatoes with a paring knife.
- Blanch potato skins in salted water, spread it in sheet tray and cool it down.
- Fry till golden brown. Toss with seasoning and serve.





Bread End Cuts

- French Toast
- White Bread
- Wheat Bread

Dice Cut



Cauliflower & Broccoli Panzanella



Chunk



Cheese & Bread Strata



Triangle Cut



Leeks & Tomato Casserole



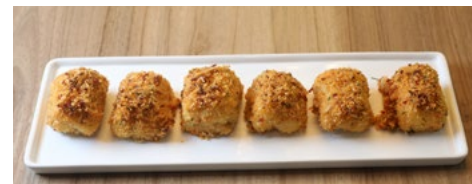
Dehydrated in oven
and blend coarsely



Bread and Raisin Pudding



Chorizo Crusted Baked Bass





Dehydrate
Citrus &
Pieapple



Keep in Airtight Container



Use as Needed




Why waste WASTE




Step 1
wash and strain

Step 2
PREPARE MIXTURE:

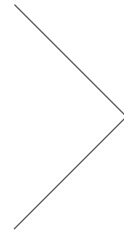
- 1 Lb carrot peel
- 1/2 Lb sliced onion
- 8 oz Cup besan flour
- 1 tbsp. Coriander seed
- 1.5 tbsp. Cilantro steam
- 1/2 tbsp. Green chilli
- 5-7 Curry leaves, chopped
- 1 tsp. red chilli powder
- A pinch of baking soda
- Salt to taste
- 1 tbsp. Garam masala



Step 3
Shock them in oil at high heat to
make them crunchy
sprinkle generous amount of
Chat Masala on fritters



Why waste WASTE



INGREDIENTS

- Carrot peels 22 lb
- Ghee 1 lb
- Unsalted butter 4 lb
- Milk 10 lt
- Raisin 10 oz
- Cashew nuts 10 oz (roasted & roughly chopped)
- Cardamom powder 2 tbsp
- Sugar 4.5 Lbs
- Slivered pistachios 10 oz (roasted & roughly chopped)
- Almond slivers 10 oz (roasted)
- Mixed dry fruits or pistachio for garnish

PROCESS

Clean carrots and peel. Soak carrot skin in ice water and keep in fridge unless you have enough quantity. Drain ice water, chopped carrot skin in buffalo chopper until fine. In a tilting pan, heat ghee & butter. Add chopped carrot skin and saute for 10 - 12 minutes, stirring well. Let it cook in ghee & butter on a medium heat for 5 minutes. Add milk, mix and simmer on low heat until milk reduces and is absorbed well. Add cardamom powder, sugar and mix well till it dissolves completely. Add nuts, increase the heat and saute for another 5 minutes stirring continuously. Remove, cool and garnish with some more nuts and serve





Left-over Water
4524 Liter/ Week
(Panorama Study)

in open dining (Breakfast, Brunch and YTD) meals 30 minutes prior closing time, waiters will not be obligated to set carafes and coaster on the table and they will be placed only once guest are seated

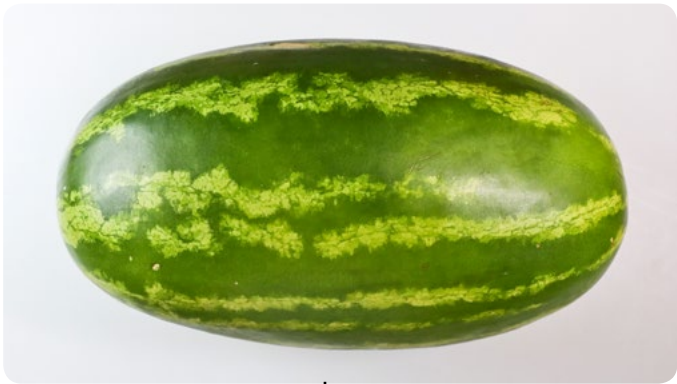


30 minutes prior to end of service grey lexans to be placed in each DR pantry. All left over water from the carafes to be deposited in these lexans after end of service. This water can be used for cleaning of Non-food contact surfaces such as walls and floors.



Panorama Dining Team





First Peel



Second Peel



Step 1
Puree coarsly the second peel of watermelon

Step 2
add water, lemon juice, sugar, bring to a boil, reduce heat to simmer

Step 3
add syrup monin watermelon, beet root juice for coloring, guava paste and orange peel puree constarch, cook till jam consistency. Serve cold



Breakfast Offering



Tea Time





Trimblings & uneven size bread into bread flour



INGREDIENTS:

- Dry active yeast 1 ½ tablespoons
- Starter dough 4 oz
- Honey 1 tablespoon
- All-purpose flour 12 oz. (plus, more for dusting)
- Bread flour 6 oz (from Homemade trimmings Bread)
- Salt 1 teaspoons.

Method:

- Combine honey, yeast and 1/2 cup warm water. Stir to combine and let the mixture stand until the yeast is activated and begins to foam.
- Mix flour, bread flour and salt in a large mixing bowl with a dough hook and slowly add in the yeast mixture, add starter dough gradually add 1 cup warm water and mix until the dough comes together into a ball that is not too wet (you may not need all the water). If the dough is sticky, add a little bit more flour. Turn out the dough onto a floured surface and knead until the dough is smooth and elastic, 2 to 6 minutes.
YOU CAN DO THE THUMBPRINT TEST: PRESS IN THE DOUGH WITH YOUR THUMB AND IT SHOULD BOUNCE BACK WHEN IT'S READY.
- Form the dough into a ball, place it in a lightly oiled bowl and cover with a dishcloth, so it doesn't dry out. Let rest in a warm environment until doubled in size, 25 to 30 minutes.
- Punch down the dough and divide it in half. Shape into 2 baguettes and place on a sheet pan has been dusted with cornmeal and flour. Score the tops of the loaves, making deep diagonal slits 1/2-inch deep, cover with a dishcloth and let rise in a warm environment until they have doubled in size,
- Preheat the oven to 450 degrees F and position your oven racks with one on the bottom and the other in the middle.
- Bake for 30 to 35 minutes till nice golden-brown color.

crusty French baguette



WATER MELON PEEL + PINEAPPLE CORE



Why
waste
WASTE



INGREDIENTS:

- Watermelon skin (white part) 16 lbs
- Pineapple core (fiber) 8 lbs
- Dried chili 5 oz
- Fenugreek seeds 1 oz
- Cumin seeds 2 oz
- Mustard seeds 3 oz
- Vegetable oil 50 ml
- Mustard oil. 300 ml
- Sesame oil 200 ml
- Vinegar white 250 ml
- Deggi mirch 10 oz
- Turmeric 1 oz.
- Green chilies roundels 5 ea
- Curry leaves 8 sprigs
- Ginger chopped 1.5 Lbs
- Garlic whole 1.5 Lbs
- Asafetida 2 pinch
- Salt to taste

PROCESS:

Stage 1

- Thinly slice the watermelon skin (white part), Blanch in salt & vinegar water until tender.
- Drain water till it completely dries.
- Cut pineapple cores into small dices
- Coarse grind Fenugreek, cumin and 2 oz Mustard seeds. Keep aside.

Stage 2

- Heat veg oil, crackle mustard seed(1oz), add dried chilly and few cumin seeds.
- Add whole garlic and then blanched watermelon skin, sauté.
- Add turmeric powder, deggi mirch, pineapple dices and ginger, mix well and remove from the heat.
- Add green chilies, curry leaves, mustard oil, sesame oil and coarse ground mix.
- Add vinegar and adjust seasoning. Finally, asafetida. Incorporate all ingredients well.
- Allow to cure for at least 3 days and adjust salt if needed.



WHITE BREAD END SLICES & UNUSED FRENCH TOAST



CINNAMON BAKED
FRENCH TOAST



French toast:

Butter, for greasing 6oz
All unused bread 3 ea
Whole eggs 24ea
Whole milk 48 oz
whipping (heavy) cream 12 oz
Granulated sugar 12 oz
Brown sugar 12 oz
Vanilla extract 3 oz

Crumble Topping

All-purpose flour 16 oz
Brown sugar 1 lbs
Ground cinnamon 0.75 Oz
Salt 0.16 Oz
Freshly grated nutmeg 0.16 Oz
Unsalted butter 1 lbs

Pancake Syrup

Butter whipped 36 oz
pancake syrup 24 oz
cinnamon powder 0.25 oz

For French Toast

Grease pan with butter. Tear the unused bread into chunks and evenly distribute in the pan. In a bowl, whisk together eggs, milk, cream, granulated sugar, brown sugar and vanilla. Pour evenly over the bread. Cover the pan tightly and store overnight in the fridge

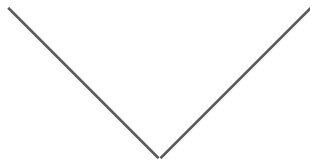
For Topping:

Mix the flour, brown sugar, cinnamon, salt and nutmeg in a bowl. Stir together using fork. add butter and mix until the mixture resembles fine pebbles.

Preheat oven to 250°F, remove casserole from fridge and put crumble topping over the top. Bake for 40 minutes at 250°F. Then increase the temperature to 420°F and bake further 5 minutes to get a firmer, crisper texture. Cut into 15 equal squares and then cut each square into half triangle portions. Serve French Toast with warm pancake syrup on the top

Pancake Syrup: Whisk whipped butter, warm pancake syrup & Cinnamon powder to a smooth sauce





CABBAGE & WATERMELON PORIYAL

Ingredients:

Cabbage white	5 lbs
Watermelon peels	5 lbs
Mustard seeds	2 oz
Cumin Seeds	2 oz
Turmeric powder	4 oz
Dry Red chilies	3 oz
Garlic chopped	5 oz
Red Onion	2 lbs
Fresh Coconut	2 ea
Green peas	2 lbs
Oil	200 ml
Salt & pepper	to taste

Preparation:

- Heat oil; add cumin seeds, mustard seeds and whole chilies.
- Add chop garlic and sauté, then add slice onions; sauté lightly, add turmeric powder.
- Add julienned cabbage & watermelon peels, cook on low heat until soft.
- Finally add in blanched green peas and grated coconut; adjust seasonings.



Why
waste
WASTE



INGREDIENTS:

- 1 ea - Large honeydew melon
- 1 ea - Lemon fresh (freshly squeezed)
- 2 oz - Sugar white
- few leaves - Mint fresh
- 16 oz - Water
- 16 oz - Crushed ice
- a pinch - Salt to taste (optional)



STEP 1: Wash and peel honeydew melon, roughly chop skin into chunks.

STEP 2: Put the melon skin, lemon juice, sugar, mint leaves, water, salt and crushed ice in a food processor and blend finely.

STEP 3: Strain through a fine strainer and serve chill.



OVER RIPE BANANA



INGREDIENTS :

Over Ripe Banana 10 each
Brown sugar 1 Lb.
Whole egg 1 Lb. or 10 fresh eggs
AP flour 20 Oz
Baking Powder 1/3 Oz
Baking soda 1/2 Oz
Cinnamon powder 1/2 Oz
Oil 10 Oz
Walnut 5 Oz
Raisins or Cranberry 5 Oz
Black Jack or Molasses 5 Oz
Banana skin Puree 7 Oz (Approx.)

PROCESS

- In a mixing bowl, combine the brown sugar, peeled banana, banana skin puree, and mix with a paddle on medium speed for about 3 minutes to make a paste before adding the eggs.
- Then, add the flour, baking powder, baking soda, and cinnamon powder and stir to combine.
- Combine the molasses or black jack, cranberries or raisins, and walnuts in a mixing bowl (put some flour on the dried fruits in order to be distribute equally on the mixture).
- Finally, add the oil and stir until all of the ingredients are well combined. Refrigerate the prepared mixture for 24 hours.
- Place the mixture in a loaf mold and bake at 180°C for about 40 minutes, then unmold and set aside to cool.

Whole Banana bread



BANANA PEEL



INGREDIENTS :

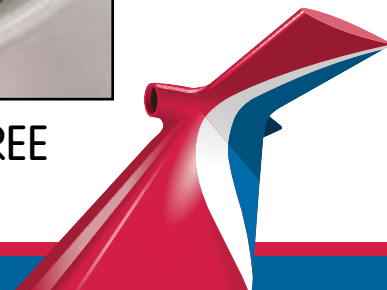
- Banana skin (Wash, cut and without the endings) 10 each
- Brown sugar 3 Oz
- Cinnamon powder 0.5 Oz
- Water To cover

PROCESS

- Wash the skin and remove the ends, cut into small pieces, cover with water.
- Add the sugar and cinnamon powder, and cook at medium temperature for about 40 minutes,
- then remove and blend, strain, and set aside for the banana bread.



BANANA PEEL PUREE



BANANA PEEL



BANANA PEEL BURGER

- Bun
- Mayo butter
- Tomato fresh
- Iceberg lettuce
- Donkey sauce
- Chipotle mayo



For Patty

Peels for banana 10 ea
Large sized red onion (minced) 8 oz
Garlic cloves(minced) 5 ea
Cornstarch 2 oz
All-purpose flour 2 oz
Vegetable broth ½ tsp (0.08 oz)
Fresh egg 2 ea
Vinegar 1 oz
Salt to taste
Pepper to taste
Oil for frying
Breadcrumbs 6 oz

- Take ripe bananas, peel & cut both end parts. Take 4 cups (32 oz) of water, add vinegar, dissolve and soak the banana peel for 5 minutes; wash it well (this will help clean the banana peel and prevent it from darkening).
- In a saucepan, place banana peel with enough water to cover, boil till it gets soft.
- Once soft, remove in a sheet tray and cool.
- Take vegetable broth, mix with 2 tbsp hot water, stir continuously until completely dissolved, and set aside.
- Take out the banana peel and chop finely, add minced red onion, garlic, one egg, and dissolved vegetable broth, mix well using a spatula. Once mixed, add flour, cornstarch and season with salt & pepper. Finally, add one more egg, mix until well combined (Note: egg will help the mixture to coat the breadcrumb)
- Divide the mixture into 4 oz patty. Note that the blend will be soft, place the patty in one hand and sprinkle the bread crumb to coated evenly all the sides
- In a pan, shallow fry patty on medium heat until golden brown on both sides.

