

Beef Bibimbap Bowl

Recipe #R5819/R5819CO

Yields: 126 Servings

Pro Tip: Place cucumbers on Vollrath slicer at an angle for even cuts.

Gather Ingredients:

#1805 Brown Jasmine Rice
#3269 Broccoli Florets
#2052 Beef Bibimbap
#2081 Persian Mini Cucumbers
(sites w/ Vollrath order from Food Warehouse)
#3257 Cucumbers - Sliced
(sites w/ no Vollrath order from Goldstar)
#1486 Gochujang Sauce
#1460 Rice wine Vinegar
#1453 Salt

Equipment Needed:

Vollrath Chopper (slicing blade), scale, measuring spoons, hotel pans, perforated pans, cut gloves.

After You Assemble:

If not serving immediately, place bowl in warmer for no more than 1 hour and keep cucumbers separate and chilled.

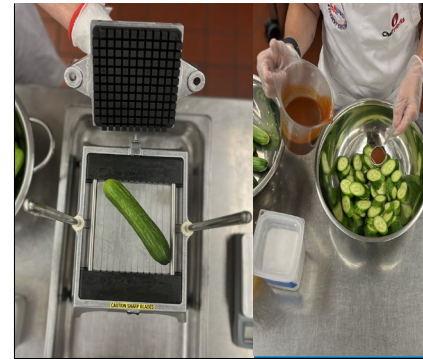
Step 1: 24–48 hours before cooking, review the recipe and ensure all ingredients are on hand. Thaw beef in the refrigerator at least 24 hours in advance. On the day of service, do your mise en place.



Step 3: Place 2 level #8 dishers of rice on the side of the bowl, follow with a level #8 disher of meat, 0.6 oz (approx. 2-3 pieces) of cooked broccoli. Can be held warm until service.



Step 2: Up to 24 hours before, slice cucumbers at an angle using Vollrath (pusher block and slicer blade)—see photo for reference. Discard ends, add ingredients per recipe, toss, cover, and refrigerate to marinate. *Wear cut gloves when using the Vollrath.*



Step 5: Prepare gold standard bowl first, then assemble the rest using an assembly line. Bowls can be served covered or uncovered; if covered, serve cucumbers on the side as they must be kept cold.



Step 3: Prepare the rice, beef, and broccoli according to their recipes.



Step 6: In this recipe, the Vollrath was used to slice the cucumbers. If time permits, take it a step further and use it to cut your fruit as well. Extra care in preparation helps elevate the overall meal experience.

