

## FROZEN FRUIT SMOOTHIE CUP

INGREDIENTS	64 SERVINGS	32 SERVINGS
VANILLA YOGURT	1 FULL PAIL (32 LBS)	½ PAIL (16 LBS)
FROZEN SLICED STRAWBERRIES (10 lb-CMS#2931 or 30 lb – CMS#2939)	14 LBS	7 LBS
<b>OR</b> FROZEN SLICED STRAWBERRY SQUARES (20 lb cs – CMS#2954)	18 LBS	9 LBS

1. Suggested to have 2 workers preparing smoothie. One person to operate blender and the other person to add in ingredients. These workers should take turns operating the blender.
2. If available, use the large mixing bowl for the floor mixer used to make coffee cake and the round rack that goes with the bowl to hold it. You can also use a large, flat-bottomed container set low to the ground on a dunnage rack or other stable, low surface.
- 3A. Preparing all 64 serving in large mixing bowl or other large container:
  - I. Pour 5 lbs. frozen fruit into mixing container (7 lb if using 20 lb cs).
  - II. Put immersion blender into mixing container with fruit and milk and turn on, moving blender up and down to the bottom of container to break up fruit into smaller pieces.
  - III. Repeat step I and II and continue blending to form a paste-like mixture.
  - IV. Add remaining 4 lbs of fruit and then add yogurt a little at a time, while continuing to blend in an up and down motion.
- 3B. Preparing 64 servings, split in half into two separate mixing containers for 32 servings in each:
  - I. Into each container, add 3 lbs. of frozen fruit.
  - II. Put immersion blender into mixing container with fruit and milk and turn on, moving blender up and down to the bottom of container to break up fruit into smaller pieces.
  - III. Repeat step II and III and continue blending to form a paste-like mixture.
  - IV. Add 1 lb fruit (add 3 lb if using 20 lb case) and then add ½ pail or 16 lbs. of yogurt a little at a time, while continuing to blend in an up and down motion. In each container, adding a total of 7 lbs. of fruit (9 lbs if using 20 lb cs) and 16 lbs. of yogurt.
4. Stop blender and use large spatula to scrape sides of container and fold in pieces of fruit to center of mixture so they are blended well. Do this about three times during the blending process to make sure all pieces of fruit get blended and to allow the blender to “rest.”
5. Continue blending with a circular motion to fully blend ingredients together until smooth.
6. Pour 3, **LEVEL #8** dishers of smoothie into 14 oz. cup. Cover with lid and put straw in cup. If using lid with no hole, straw not needed) Use all the smoothie mixture to fill 64 containers and no more than that or 32 containers if making ½ the batch.
7. Serve immediately or store in refrigerator at 41° F or lower until service.

## STRAWBERRY BANANA SMOOTHIE BOWL

INGREDIENTS	64 SERVINGS	32 SERVINGS
VANILLA YOGURT	1 FULL PAIL (32 LBS)	½ PAIL (16 LBS)
FROZEN STRAWBERRIES (10 lb-CMS#2931 or 30 lb – CMS#2939)	11 LBS	5.5 LBS
<b>OR</b> FROZEN STRAWBERRY SQUARES (20 lb cs – CMS#2954)	15 LBS	7.5 LBS
FRESH BANANA (Frozen – optional)	3 LBS PEELED	1.5 LBS PEELED
GRANOLA	64 OZ. (64, 1 OZ. BAGS)	32 OZ. (32, 1 OZ. BAGS)
SLICED FRESH BANANA (garnish on top)	2 BANANAS, 1/8 " SLICES	1 BANANA, 1/8 " SLICES
FROZEN FRUIT (garnish on top)	2 CUPS	1 CUP

1. Suggested to have 2 workers preparing smoothie. One person to operate blender and the other person to add in ingredients. These workers should take turns operating the blender.
2. If available, use the large mixing bowl for the floor mixer used to make coffee cake and the round rack that goes with the bowl to hold it. You can also use a large, flat-bottomed container set low to the ground on a dunnage rack or other stable, low surface.
3. Pour yogurt into container first, then add frozen fruit and bananas. Refer to Smoothie Cup instructions, 3A and 3B, to determine how much frozen fruit to add based on which case is used.
4. Put immersion blender into mixing container and turn on, moving blender up and down to the bottom of container to break up fruit into smaller pieces.
5. Then move blender in circular motion. Stop after one minute of blending.
6. Stop blender and use large spatula to scrape sides of container and fold in pieces of fruit to center of mixture so they are blended well. Do this about three times during the blending process to make sure all pieces of fruit get blended.
7. Continue blending with a circular motion to fully blend ingredients together until smooth.
8. Pour 2, **VERY FULL**, #6 dishers of smoothie into 16 oz white container. Use all the smoothie mixture to fill 64 containers and no more than that or 32 containers if making ½ the batch.
9. Pour 1, #8 disher, ½ cup, or two, 1 oz. bags of granola on top of one side of the smoothie.
10. For garnish, put a few slices of banana on the other side and sprinkle a small amount of frozen fruit.
11. Serve immediately or store in refrigerator at 41° F or lower until service.