

Créez votre recette comme d'habitude et ajoutez la recette de base en cliquant sur le bouton « recette de base ». Remarque : Assurez-vous d'avoir déjà créé la recette de base à l'avance, comme une recette habituelle.

DISH MENUKIT	🛱 Test Bistro Training 🔹 🛞 HD*Max 💌 🕌 EN
(~) Dashboard	Your Recipes > Simple Spaghetti
Recipes	Calculation O Details
e Ingredients	Name of recipe Simple Spaghetti
	Recipe for 8 portion 5.00 €
	Q Search for ingredient Safety Flat rate Second Cost
	Ingredients Amount / Unit Base price Food cost VAT
	Image: Rinder-Hackfleisch ca. 1.500 g 600.00 / g Image: Rinder-Hackfleisch ca. 1.500 g Image: Rinder-Hackfleisch ca
	Ecod waste and peel loss
	Rinder-Hackfleisch ca. 1.500 g Food cost 2.01 € 48 %
	Aps Parmesan-Menage Economic Profit per serving
	2.19 €
	Image: Section of the section of t
@ 	Them one locuse ou realities with sesame cerery monuses Lupin mustaria surfice sherifish rish
	👔 🛱 🗗 Done



Une fenêtre apparaîtra. Entrez le nom de la recette de base que vous allez utiliser dans la barre de recherche et ajoutez-le comme ingrédient.

DISHMENUKIT 🛱 Test	Bistro Training 👻			⑧ HD*Max ▼ 🔮 EN		
(?) Dashboard	Your Recipes > Simple \$	Spaghetti				
Recipes	Calculation Calc	Preparation				
Ingredients	Name of recipe	🗎 Add recipe		× (> 🗏 Calculator	
	Recipe for 8 portion	^(?) You can reuse any of your recipes as goods is equated with the cost of an	an ingredient in other recipes. The cost of > ingredient.	¢	Gross sales price 5.00 €	
	Q Search for ingredient	Q Search for a recipe		🕈 Flat rate		
	Ingredients	Last used		Food cost	VAT	
	👻 Aps Parmesan-Menage Econ	Spaghetti Simple vegi	0.12 € / serving ●	€ 67% ₪	Net sales price	
		Currywurst im Brötchen	1.47 € / serving		4.20 €	
	Food waste and peel loss Rinder-Hackfleisch ca. 1.50	Currywurst	3.84 € / serving		Food cost 2.01 © 48 %	
	Aps Parmesan-Menage Eco	Eierkuchen	0.04 € / serving		Profit per serving @ 2.19 C	
	Allergens			_		
	Protein Gluten Lactose S	Ø Image: Constraint of the second s	Molluscs Lupin Mustard Sulfide Shell	ish Fish	Monthly number of sales	
	Instructions				Done	<u>6</u> V)



Cliquez simplement sur la recette de base que vous souhaitez utiliser.

DISH MENUKIT 💮 Test B	Bistro Training 👻					🛞 HD*Max 🔻 틒 EN
(?) Deshiboard	Your Recipes > Simple \$	Spaghetti				
Recipes	Calculation O Details	Preparation		_		
Ingredients	Name of recipe	Add recipe		×	Calculator	
	Recipe for 8 portion	You can reuse any of your recipes as goods is equated with the cost of an	an ingredient in other recipes. The cost of $ imes$ ingredient.		Gross sales price 5.00 €	
	Q Search for ingredient	Q Search for a recipe		G Flat rate		
	Ingredients	Last used		Food cost	VAT	
	Aps Parmesan-Menage Econ	Spaghetti Simple vegi	0.12 € / serving	€ 67% ∭	19%	
		Currywurst im Brötchen	1.47 € / serving		Net sales price	
	Food waste and peel loss	Currywurst	3.84 € / serving		Food cost	
	Rinder-Hackfleisch ca. 1.50	Currywurst	3.21 € / serving		2.01 € 48 %	
	Aps Parmesan-Menage Eco	Eierkuchen	0.04 € / serving €		Profit per serving (2)	
		Flammkuchen	3.08 € / servina		2.19 €	
	Allergens					
	Protein Gluten Lactose S	Peanuts Nuts Sesame Celery	Molluscs Lupin Mustard Sulfide Shellfish	Fish	Monthly number of sales	
					100	
	1 Instructions				Done	



 Votre recette de base sera listée séparée par les ingrédients sous Recettes de base. Remarque : Vous pouvez ajuster la quantité de votre recette de base comme vous en avez l'habitude pour les ingrédients. L'unité est déterminée en portions et n'est pas ajustable.

DIS	H MENUKIT 🛱 Test	Bistro Training 👻					Q Search		🛞 HD*Max 🔻 🕌 EN
0		Simple Spagh	etti				```		
Dashboard		Recipe for 8 portion						Gross sales price 5.00 €	
Recipes		Q Search for ingredient				Basic recipe	Flat rate	10.20 € for an optimal food cost	
Ingredients		Ingredients			Amount / Unit	Base price	Food cost	VAT	
		Rinder-Hackfleisch ca. 1.5	i00 g 🖉		600.00 / g 🔻	🗔 🎽 13.38 € / 1.5 kg 5.35 €	31 %	19% -	
		Nos Parmesan-Menage Ed	conomic 🗷		400.00 / g 👻	⊑ a 1 7.49 € / 279 g 10.74 €	63 %	Net sales price	
		Spaghetti Simple vegi			8.00 / serving	0.12 € / serving 0.99 €	6%	4.20 €	
								Food cost	
		Food waste and peel loss						2.14 € 51 %	
		Rinder-Hackfleisch ca. 1	.500 g Economic					Profit per serving 2.06 C	
		Allergens						Monthly number of sales	
			(d ⁰)				N _r)	100	
		Protein Gluten Lactose	Soy Peanuts	Nuts Sesame Cele	ry Molluscs Lupin	Mustard Sulfide Shellfish F	ish		
								Monthly profit 206.45 €	
ŝ							m A		B & B
?		U matructions		The basic recipe	e was added successfully	×	W L		
	Legal Information	1	Data Privacy Policy				FAQ		Help-videos



Une fois que vous avez ajouté tous les ingrédients et la recette de base, ainsi précisé le gaspillage alimentaire et la perte de peau et ajouté les allergènes vous pouvez ajuster le prix en fonction du calcul.

DISH ME	ENUKIT	📅 Test I	istro Training	g 👻												Q Sear	ch		🛞 HD*Max 💌 🥌 EN
			Calculatio	n ()	Details	🔅 Prep	aration												
(* 7) Dashboard			Na	me of recipe	e Spaghet	ti											(Calculator	
Recipes			Recipe for	8 p	ortion													Gross sales price 12.00 €	
Ingredients			Q Search	n for ingr	edient					\supset				Basic ree	cipe	G Flat rat	e)	VAT	
			Ingredients								Amount / I	Jnit		Base	e price	Food cost		19% -	
			Binder-	Hackfleis	ch ca. 1.500)g /					600.00 / 🤤	g -	G M	13.38 € / 1	.5 kg 5.3	35 € 31 %	Ŵ	Net sales price	
			🎸 Aps Par	mesan-M	enage Ecor	nomic 🖉					400.00 / 🤤	g -	G	≺ 7.49 € / 2	279 g 10.	.74 € <mark>63 %</mark>	Ŵ	10.08 €	
			Basic recipes															Food cost	
			守 Spaghe	tti Simple	e vegi						8.00 / s	erving		0.12 € / se	rving 0.9	99€ 6%	Ŵ	2.14 € 21 %	
			Food waste	e and pe Hackflei:	el loss sch ca. 1.5	00 g												Profit per serving @ 7.94 €	
			Aps Par	rmesan-N	Menage Ec	onomic												Monthly number of sales	
			Allergens															120	J
ĝ			Protein	Gluten	Lactose	Soy	Peanuts	(f) Nuts	Sesame	T Celery	Molluscs	Lupin	(i) Mustard	Sulfide	Shellfish	Fish		Monthly profit 953.34€	
(?)			Instruction	ons												Ŵ	G	Done	
	Legal	I Information				Data Priv	acy Policy				General T	erms and (Conditions				FAQ		Help-videos



A la dernière étape cliquez sur terminé et la nouvelle recette, utilisant une recette de base, sera ajoutée à votre base de données.

DISI	H MENUKIT 🛱 Test	Bistro Training 👻	Q Search	🛞 HD*Max 👻 🕌 EN
		Calculation Details Preparation		
(?) Dashboard		Name of recipe		Calculator
Recipes		Recipe for 8 portion		Gross sales price 12.00 €
Ingredients		Q Search for ingredient	Basic recipe Flat rate	VAT 19% ~
		Ingredients	Amount / Unit Base price Food cost	
		🎒 Rinder-Hackfleisch ca. 1.500 g 🥖	600.00 / g ▼	Net sales price
		🔏 Aps Parmesan-Menage Economic 🗡	400.00 / g ▼	10.08 €
		Basic recipes		Food cost
			8.00 / serving 0.12 € / serving 0.99 € 6%	2.14 © 21 %
		Food waste and peel loss		Profit per serving Ø 7.94 €
		Rinder-Hackfleisch ca. 1.500 g		
		Aps Parmesan-Menage Economic		Monthly number of sales
		Allergens		120
		Image: Protein Gluten Lactose Soy Peanuts Nuts Sesame Ce	rry Molluscs Lupin Mustard Sulfide Shellfish Fish	Monthly profit 953.34 €
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	Legal Informatio	n Data Privacy Policy	General Terms and Conditions FAQ	Help-videos