



Scenarios



Recipes - Study Recipe Consumption



April 2018



Recipes - Study Recipe Consumption



The system has a tool through which the consumption of the components is carried out according to the plates that have been sold by the TPV's.

Menú Principal / Recetas Cocina - Combinados / Ver ficha de platos Usuario: admin

PATE HIGADO POLLO
ENTRADAS
Coste: 2,69 € PVP: 6,50 € Ratio: 41,38 %

Paté Cremoso de Hígados

0.0000	1K	SAL FINA PQ. 1 Kg	0.34	0.00
0.0000	900GR	PIMIENTA BLANCA MOLIDA	10.58	0.00
0.0200	CAJ	PIMIENTA NEGRA SOBRES	6.04	0.12
0.0200	1	CAYENA-CLAVOS-CILANDRO	1.07	0.02
0.0500	1L	NATA LIQUIDA	2.48	0.12
0.0500	1	BRANDY-LICOR	0.00	0.00
0.1300	KG	CEBOLLAS	0.59	0.08
0.5000	KILO	HIGADOS POLLO	2.52	1.26
1.0000	125 GR	MANTEQUILLA ALPENBUTTER	3.00	1.50

Componentes

Muele las pimientos, semillas de cilantro y clavo en un mortero hasta obtener un polvo fino, y reserva.

ReservaMMesaE3090

Fecha: 01/03/2016 - 26/05/2016

Mostrar: todos / No actualizado / Actualizado

Main menu / Backoffice / Configuration User: admin1

Enabled Time Mo Tu We Th Fr Sa Su Prog. days Last date

Backup: Update prices list-families, Close departments, Accounting generation, Export accounting, Sending of Z to email, Sending tickets to Corporate POS

Backup configuration: Local path to folder, Remote path to folder, Host, Z Recipients, Include Cash Anti-fraud in Z

Artículo	Unids.	Tipo de unidades	P.V.C.	Total Coste
1100022 - HIGADOS POLLO	17.50	KILO	2.52	
100009 - BRANDY-LICOR	1.75	L	0.00	
0900284 - MANTEQUILLA ALPENBUTTER	35.00	125 GR	1.09	
1050011 - NATA LIQUIDA	1.75	1L	2.48	
1030028 - PIMIENTA NEGRA SOBRES	0.70	CAJ	6.04	
1030029 - PIMIENTA BLANCA MOLIDA	0.00	900GR	10.58	
0700002 - CAYENA-CLAVOS-CILANDRO	0.70	1	1.07	
1030050 - SAL FINA PQ. 1 Kg	0.00	1K	0.34	
1130006 - CEBOLLAS	4.55	KG	0.59	
TOTAL CENA	0.00	TOTAL VENTAS	0.00	

	0.00	0.00	1.00	0.00	1.00	21.36	7.83	63.34
1344 CHULETA BUEY	0.00	0.00	1.00	0.00	1.00	21.36	7.83	63.34
1346 CHULETON	0.00	0.00	1.00	0.00	1.00	40.23	14.75	63.34
1348 CACHOPO GRUTA	0.00	0.00	1.00	0.00	1.00	14.32	5.25	63.34
1349 PITU	0.00	0.00	1.00	0.00	1.00	14.77	6.42	63.30
1350 STEAK TARTARE	0.00	0.00	1.00	0.00	1.00	17.50	6.42	63.31
1351 PALETILLA	0.00	0.00	1.00	0.00	1.00	17.73	6.50	63.34
1517 TACOS TERNERA	0.00	0.00	1.00	0.00	1.00	17.05	1.40	91.79
1520 BISTEC	0.00	0.00	2.00	0.00	2.00	16.82	6.00	64.33
7004 VARIOS CARNE	0.00	0.00	1.00	0.00	1.00	10.91	0.00	100.00
0058 TERRINA DE FOIE CON HIGOS Y GE	0.00	0.00	4.00	0.00	4.00	50.92	0.00	100.00
0230 ESPARRAGOS CON VENTRESCA DE BO	0.00	0.00	3.00	0.00	3.00	30.01	0.00	100.00
1808 SOLOMILLO CARNE ROJA PARRILLA	0.00	0.00	1.00	0.00	1.00	4.55	0.00	100.00
1801 SOLOMILLO FRITO AL FOIE GRAS D	0.00	0.00	1.00	0.00	1.00	6.82	0.00	100.00
0172 SOLOMILLO DE IBERICO BRESEADO	0.00	0.00	1.00	0.00	1.00	16.36	0.00	100.00
1825 CUARTO DE LEHAZO	0.00	0.00	1.00	0.00	1.00	32.73	0.00	100.00
1802 PECHUGA DE POLLO CON PATATAS F	0.00	0.00	1.00	0.00	1.00	4.55	0.00	100.00
1803 SOLOMILLO AL GAMONEDO	0.00	0.00	1.00	0.00	1.00	18.18	0.00	100.00
0224 ENTRECOT DE CARNE ROJA CRIOLLA	0.00	0.00	1.00	0.00	1.00	15.45	0.00	100.00
0274 MEDALLONES DE VENADO A LA PARR	0.00	0.00	3.00	0.00	3.00	15.45	0.00	100.00
0205 PATE HIGADO POLLO	0.00	0.00	35.00	0.00	35.00	206.82	94.15	54.48
18 DESAYUNOS	0.00	0.00	6.00	0.00	6.00	11.64	1.56	85.03
0503 D. CHORIZO BELLOTA	0.00	0.00	1.00	0.00	1.00	4.09	0.06	98.53
0514 D. YOGURT	0.00	0.00	1.00	0.00	1.00	0.73	0.00	100.00
0517 D. COLA CAO	0.00	0.00	2.00	0.00	2.00	2.73	0.00	100.00
0518 D. CHOCOLATE	0.00	0.00	1.00	0.00	1.00	1.36	0.50	63.24
0528 D. REVUELTO BACON	0.00	0.00	1.00	0.00	1.00	2.73	1.00	63.37
09 GUISOS	0.00	0.00	3.00	0.00	3.00	32.73	12.01	63.29
1317 CREMA BOCAVAANTE	0.00	0.00	1.00	0.00	1.00	7.27	2.67	63.27
1320 FABADA ASTURIANA	0.00	0.00	2.00	0.00	2.00	25.46	9.34	63.31
80 HAMBURGUESAS	0.00	0.00	1.00	0.00	1.00	4.55	0.00	100.00
7007 HAMBURGUESA DOBLE	0.00	0.00	1.00	0.00	1.00	4.55	0.00	100.00
06 MARISCOS	0.00	0.00	5.00	0.00	5.00	153.63	0.00	100.00
0985 PARROCHAS	0.00	0.00	1.00	0.00	1.00	6.18	0.00	100.00