

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: French Toast Combo
 Menu Category: Pancakes & French Toast
 Effective Date: 1-Jan-23
 Work Station: Breakfast Grill/Egg Grill
 Cook Time: 6 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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Item	Item	Details	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill	Surface temperature is 350F degrees for French Toast and 375F for breakfast meats	1	French Toast	3 slices	1" French Bread
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	2	French Toast Batter	3oz FL	Prep Recipe
3	Ladle	1oz SS ladle	3	Griddle Oil	1oz FL	Butter Flavor
4	Pan	SS 6th pan for griddle oil	4	Powdered Sugar	1/2oz WT	
5	Cook's spatula	6" x 3" SS	5	Whipped Butter	7/8oz WT	Salted
6	Hand Held Sifter	For powdered sugar	6	Eggs	2 each	Large AA Grade
7	Plating	13" Oval platter	7	Non Stick Pan Coating	3 Seconds FL	Aerosol Spray
8	Plating	11" Oval platter	8	Pancake Syrup	2oz FL	
9	Syrup pitcher	2oz clear plastic pitcher	9	Choice of:		
10	Butter Scoop	#70 SS Disher Scoop	10	Bacon	3 strips	10/12ct, grilled per order
			11	Pork Sausage Links	3 links	Grilled per order
			12	Chicken Apple Sausage Links	2 links	Grilled per order
			13	Ham Slices	2 slices	Each slice 2oz WT
			14	Pork Sausage Patties-ELM only	2 patties	Grilled per order

Preparation Instructions

- 1 Using a 1oz ladle, ladle 1oz oil on grill. Spread oil with your 6" x 3" cook's spatula.
- 2 Drop a bread slice into egg batter. Quickly turn bread over to coat both sides of bread.
- 3 Place bread slice on pre-oiled grill and repeat with remaining bread slices.
- 4 Cook until bread slices are 75% golden brown, approximately 2-1/2 minutes. Turn bread slices over and continue to cook until surface is 75% golden brown.
- 5 Prepare breakfast meat of choice.
- 6 Spray egg grill with non-stick spray, and prepare eggs as requested by guest. Crack eggs directly on grill.
- 7 When French Toast is cooked, remove from grill and shingle French Toast slices lengthwise onto a 13" oval platter as shown in photo.
- 8 Sprinkle 1/2oz powdered sugar over French Toast.
- 9 On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- 10 SERVER: Top French Toast with scoop of butter and 2oz syrup pitcher next to French Toast as shown in photo.

Critical Sensitivities	Storage / Holding Procedures
1 Both sides of slices should be 75% golden brown.	1 Batter is held at 41F or below.
2 Occasionally stir batter so cinnamon spice is evenly distributed throughout batter while in use.	2
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