

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: German Pancake Combo - Classic
 Menu Category: German Pancakes
 Effective Date: 1-Jan-23
 Work Station: Breakfast Grill/Egg Grill
 Cook Time: 10-12 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients					
Item	Details	Item	Unit Size	Unit Type	Instructions		
1	Convection Oven	Oven internal temperature @ 425F degrees	1	German Pancake Batter	9oz	FL	Prep Recipe
2	Conventional Oven	Oven internal temperature @ 450-500F degrees	2	Non Stick Pan Coating	3 Seconds	FL	Aerosol Spray
3	Flattop Grill	Surface temperature @ 375F degrees for breakfast meat	3	Eggs	2	each	Large Grade AA
4	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	4	Whipped Butter	7/8oz	WT	Salted, #70 SS disher
5	German Pancake Pan	12 1/2" Steel Fry Pan	5	Lemon Wedge	3	each	Choice Grade - 1/6th of Lemon
6	Hand Held Sifter	For Powdered Sugar	6	Powdered Sugar	1/2oz	WT	
7	SS Ladle	3oz SS Ladle	7	Pancake Syrup	2oz	FL	Available upon Guest request
8	Baking Timer	Digital timer/alarm set for 10-12 minutes (Adjust according to Altitude)	8	Choice of :			
9	Cook's Spatula	6" x 3" SS turner	9	Bacon	3	strips	10/12ct, grilled per order
10	Plating	11" Oval Platter	10	Pork Sausage Links	3	links	Grilled per order
11	Plating	12" White Round Plate	11	Chicken Apple Sausage	2	links	Grilled per order
12	Plating	7" Round Plate with w/Napkin	12	Ham Slices	2	slices	Each slice 2oz WT
			13	Pork Sausage Patties-ELM Only	2	patties	Grilled per order

Preparation Instructions

- Using a clean dry towel, wipe out German Pancake pan to ensure it is free of debris.
- Spray German Pancake pan with non-stick spray.
- Using a 3oz ladle, give the German Pancake batter a quick stir. Ladle 9oz of batter into the German pancake pan.
- Place pan into oven and activate pre-programmed digital timer. Baking time is approximately 10-12 minutes @ 450F degrees.
- Prepare breakfast meat of choice.
- Spray egg grill with non-stick spray and prepare eggs as request by guest. Crack eggs directly onto grill.
- When timer alarm beeps, check if German Pancake is ready. If not ready, set timer for additional baking.
- When German Pancake is ready, remove from oven and place on 12" white round plate.
- Sprinkle powdered sugar over German Pancake.
- On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- SERVER: Place lemon wedge cut side up on German Pancake as shown in photo. Place a level scoop of butter as shown in photo. Syrup is available on request.
- SERVER: Place an extra napkin on a 7" round plate and take to guest for lemon rinds.

Critical Sensitivities

Storage / Holding Procedures

1	Oven is Calibrated. Baking Timer is used.	1	Batter is stored at 41F degrees or below.
2	German Pancakes Pans are clean.	2	Batter does not exceed three day shelf life.
3	German Pancake is golden brown with no burnt edges.	3	
4	It is the cook who determines when German Pancake is done.	4	