

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Prep Recipe Name: Compote, Triple Berry  
 Recipe Manual Index: FP6 2022  
 Effective Date: 31-Oct-22  
 Work Station: Prep  
 Shelf Life Thawed: 3 days  
 Shelf Life Compote: 5 days  
 Active Time: 15 minutes  
 Total Time: 25 minutes  
 Yield: 20 LBS



**Equipment, Cooking Utensils and Plateware**

**Ingredients**

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions
1	Scale Accurate Digital	1	Whole Blueberries	2 1/2 LBS	IQF Whole
2	Pans 4" Deep Full Size Hotel Pans (2)	2	Whole Blackberries	4 1/2 LBS	IQF Whole
3	Spatula Rubber Spatula	3	Strawberry Compote	14 LBS	Prep Recipe
4	Colander Large Metal Colander				
5	Containers 6th pan, Clear Cambro w/lid (4)				

**Preparation Instructions**

- 1 Remove berries from freezer and weigh correct amount needed for recipe.
- 2 Place berries into one full size hotel pan, cover with plastic wrap and label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD. Place in refrigerator to thaw for 2 days.
- 3 Remove thawed berries from refrigerator and place thawed berries into colander. Drain juices from berries for approximately 10 minutes.
- 4 Placed thawed/drained berries in a clean full size hotel pan.
- 5 Weigh 14 LBS of strawberry compote and place in hotel pan with drained berries.
- 6 Using a rubber spatula, gently and evenly fold strawberry compote into berries.
- 7 Place compote into 6th pan storage containers.
- 8 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 9 Store @ 41F or below.

**Critical Sensitivities**

**Storage / Holding Procedures**

- |   |   |   |  |
|---|---|---|--|
| 1 | Berries are fully thawed for two days.                | 1 | Held at room temperature while in use.           |
| 2 | Berries are fully drained to prevent loose viscosity. | 2 | "Back-ups" are kept refrigerated @ 41F or below. |
| 3 |   | 3 |  |
| 4 |   | 4 |  |

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Entrée Name: Bacon Avocado Omelet  
 Menu Category: FP6 2022  
 Effective Date: 31-Oct-22  
 Work Station: Egg Grill  
 Cook Time: 6 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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Item	Details	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill	Surface temperature @ 350F degrees for omelet ingredients and 375F for hash browns	1	Liquid Eggs	6oz FL Pasteurized
2	Flattop Grill	Surface temperature @ 260F degrees for liquid eggs/omelet	2	Diced Onion	1-1/2oz WT Prep Recipe
3	Cook's Spatula	6 x 3 SS	3	Chopped Bacon	2oz WT Prep Recipe
4	Ladle	2oz SS Ladle	4	Avocado	1/4 whole Sliced all the way through (5 cuts equals 6 slices), placed inside omelet
5	Dough Cutter	6 x 3 SS	5	Jack Cheddar Cheese	2oz WT Shredded
6	Plating	13" Oval Platter	6	Chives	1/4 tsp 1/4" slice
7	Ramekin	1-1/2oz Ramekin for Whipped Butter	7	Non Stick Pan Coating	3 second spray Aerosol Spray
			8	Fresh Baked Biscuit w/Whipped Butter	1 serving Prep Recipe
			9	Choice of:	
			10	Hash Browns	1 serving Basics Recipe
			11	Fresh Fruit	1 serving Basics Recipe
			12	Buttermilk Pancakes	3 each Basics Recipe

**Preparation Instructions**

- 1 Prepare side of choice (hash browns, fresh fruit or pancakes).
- 2 Spray grill with non-stick spray.
- 3 Place onions and chopped bacon on pre-sprayed grill, and heat for approximately 1 minute.
- 4 While onions and bacon are heating, prepare liquid eggs for omelet and pre-slice avocado (5 cuts make 6 slices).
- 5 Spray non-stick pan coating on grill. Using a 2oz ladle, ladle liquid eggs onto grill. Eggs should form a 12" oblong circle.
- 6 Cook eggs until slightly firm, approximately 30 seconds.
- 7 Sprinkle grilled onions and bacon throughout omelet and then sprinkle 1.75oz shredded cheese on top of onions and bacon. SAVE a few pieces of onions and bacon along with 1/4oz cheese for "topping".
- 8 Place/spread out avocado slices over cheese.
- 9 Using a 6L x 3W cook's spatula and looking at the omelet from the front of the grill, fold in the top side of omelet towards the middle. Repeat this procedure for the bottom side of omelet eggs.
- 10 Using your 6L x 3W cook's spatula and dough cutter and looking at the omelet from the front of the grill, fold in the right side of omelet toward the left. You will gently roll omelet over 3-4 times until it forms a 6L x 3W rolled omelet. The size of your cook's spatula.
- 11 Remove omelet from grill and place @ 2 - 6 o'clock position diagonally on the platter. Sprinkle in order; diced onion and bacon, 1/4oz jack cheddar cheese, and chives over omelet.
- 12 Place hash browns @ 12 - 8 o'clock position on the platter.
- 13 Place biscuit @ 9 o'clock position on the platter, next to the hash browns.
- 14 If pancakes are requested, place omelet on a 9" round plate and shingle 3 pancakes on another 9" plate. Guest does not receive biscuit when pancakes are requested.

Critical Sensitivities	Storage / Holding Procedures
1 Omelet has NO BROWNING/BURNT MARKS.	1 Liquid eggs are stored at 41F degrees or below.
2 Ingredients are placed in omelet while eggs are still moist.	2
3 Ingredients are spread throughout omelet.	3
4 No brown spots on avocado.	4

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Entree Name: Farm Scramble Stuffed Crepes  
 Menu Category: FP6 2022  
 Effective Date: 31-Oct-22  
 Work Station: Breakfast Grill  
 Cook Time: 6 minutes



**Equipment, Cooking Utensils and Plateware**

**Ingredients**

Equipment, Cooking Utensils and Plateware		Ingredients					
Item	Details	Item	Unit Size	Unit Type	Instructions		
1	Flattop Grill	Surface temperature is 350F degrees for crepes and 375F for hash browns	1	Swedish Crepe Batter	6oz	FL	Prep Recipe
2	Flattop Grill	Surface temperature is 260F degrees for scrambled eggs and 350F for bacon and ham	2	Diced Ham	2oz	WT	
3	Spatula	6 x 3 SS	3	Chopped Bacon	2oz	WT	Prep Recipe
4	Ladle	3oz SS Ladle	4	Shredded Cheddar Cheese	2oz	WT	
5	Ladle	2oz SS Ladle	5	Pasteurized Liquid Eggs	4oz	FL	
6	Ladle	1oz SS Ladle	6	Hollandaise	2oz	FL	
7	Plating	13" Oval Platter	7	Non Stick Pan Coating	6 seconds	FL	Aerosol Spray, for grilled ingredients and crepes
			8	Choice of Sides:			
			9	Hash Browns	1	serving	Basics Recipe
			10	Fresh Fruit	1	serving	Basics Recipe

**Preparation Instructions**

- 1 Prepare breakfast side of choice: Hash browns or fruit
- 2 Spray egg grill with non-stick spray and place ham and bacon onto pre-oiled grill. Heat for approximately 1-2 minutes.
- 3 While meat is cooking, spray grill with non-stick spray. Using a 3oz ladle, ladle 6oz Swedish Crepe Batter on grill.
- 4 Using spatula, quickly spread crepe batter into a 12L x 12W thin sheet. Cook until the grill side is lightly golden brown, approximately 2-1/2 minutes.
- 5 Slice the thin sheet of batter in half lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 2-1/2 minutes.
- 6 Spray egg grill with non-stick spray and using 2oz ladle, ladle 4oz pasteurized liquid eggs onto grill, scramble in ham and bacon. SAVE about 1oz of ham and bacon for "topping". Top scrambled eggs with 1.5oz cheddar cheese.
- 7 Place one half of scrambled egg mixture onto each crepe.
- 8 Fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place at the 3 o'clock position on the 13" oval platter.
- 9 Ladle 2oz hollandaise crosswise over crepes as shown in photo. Sprinkle in order: remainder of ham & bacon, and 0.5oz cheddar cheese.
- 10 Side of choice is at the 9 o'clock position on platter.

**Critical Sensitivities**

**Storage / Holding Procedures**

1		1	Crepe Batter is held at 41F.
2		2	
3		3	
4		4	