

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

Entrée Name: Avocado Benedict - **Lighter Serving**

Menu Category: Benedicts

Effective Date: 1-Jun-20

Work Station: Egg 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 English Muffin and Tomato	1	half	Grilled
2	Flattop Grill	Surface temperature is 375F degrees for hash browns	1	slice	Prep Recipe
3	Stock Pot	12" Brazier Pan	1	each	Large AA Grade
4	Slotted Spoon	SS Slotted Serving Spoon	1	quarter	Sliced and fanned
5	Cook's Spatula	6 x 3 SS	1oz	FL	
6	Ladles	1oz ladle	1/4	tsp	1/4" slice
7	Plating	11" Oval Platter	1/4oz	FL	Butter Flavored
8	Knife	Steak Knife			
		Choice of:			
		9 Hash Browns	1	serving	Basics Recipe
		10 Fresh Fruit	1	serving	Basics Recipe

**Preparation Instructions**

- 1 Prepare side of choice.
- 2 Apply 1/4oz griddle oil to grill and place English muffin half on grill, cut side down. Grill for approximately 2 minutes.
- 3 Using a stock pot and slotted serving spoon, poach the egg to medium or as specified by guest. Drain excess water prior to placing on Benedict.
- 4 Place tomato slice on grill and lightly grill for 10 seconds on each side.
- 5 Place grilled English muffin half @ 3 o'clock position on platter.
- 6 Place in order on English muffin half, tomato slice, avocado and poached egg.
- 7 Using a 1oz ladle, drizzle 1oz hollandaise sauce over Benedict.
- 8 Sprinkle chives over Benedict.
- 9 Place side of choice @ 9 o'clock position on the platter as shown in photo.
- 10 SERVER: Place steak knife under benedict as shown in photo.
- 11 If pancakes are requested, place benedict on a 9" round plate and shingle 2 pancakes on another 9" round plate. Guest does not receive biscuit when pancakes are requested.

**Critical Sensitivities**

**Storage / Holding Procedures**

1	English muffin is grilled golden brown, surface has a thin crust.	1	
2		2	
3		3	
4		4	