

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name:	Classic Ham & Cheddar
Menu Category:	Omelets
Effective Date:	1-Jul-19
Work Station:	Egg Grill
Cook Time:	6 minutes



Equipment, Cooking Utensils and Plateware		Ingredients					
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	Ham	3oz	WT	Cubed 1/2" x 1/2"
3	Ladle	2oz SS Ladle	3	Cheddar Cheese	2oz	WT	Shredded
4	Cook's Spatula	6 x 3 SS turner	4	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
5	Dough Cutter	6 x 3 SS	5	Fresh Baked Biscuit w/Whipped Butter	1	each	Prep Recipe
6	Plating	13" Oval platter	6	Choice of:			
7	Ramekin	1-1/2oz Ramekin for Whipped Butter	7	Hash Browns	1	each	Basics Recipe
8			8	Fresh Fruit	1	serving	Basics Recipe
9			9	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 3oz ham on grill and heat for approximately 2 minutes.
- 4 While ham is heating, prepare liquid eggs for omelet.
- 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 but still moist, approximately 30 seconds.
- 7 Sprinkle ham throughout omelet and then sprinkle shredded cheddar cheese. Reserve a few pieces of ham and a sprinkle of cheese for the top of omelet.
- 8 Using the 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.
- 9 Using your 6L x 3W cook's spatula and dough cutter 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.
- 10 Top the omelet with remainder of ham and cheddar cheese.
- 11 Remove omelet from grill and place @ 2 - 6 o'clock position diagonally on the platter.
- 12 Place hash browns @ 12 - 8 o'clock position on the platter.
- 13 Place biscuit and butter @ 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" round 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	