

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Denver & Tillamook Cheddar
 Menu Category: Omelets
 Effective Date: 1-Jul-19
 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 is 350F degrees for omelet ingredients and 375F for hash browns	1	Liquid Eggs	6oz	FL	Pasteurized
2	Flattop Grill	Surface temperature is 260F degrees for liquid eggs/omelet	2	Ham	2oz	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	Denver Vegetable Mix	2oz	WT	Prep Recipe
5	Dough Cutter	6 x 3 SS	5	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
6	Plating	13" oval Platter	6	Fresh Baked Biscuit w/Whipped Butter	1	each	Prep Recipe
7	Ramekin	1-1/2oz Ramekin for Whipped Butter	7	Choice of:			
			8	Hash Browns	1	each	Basics Recipe
			9	Fresh Fruit	1	serving	Basics Recipe
			10	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 aerosol.
- 3 Place Denver Vegetable Mix and 2oz ham on grill and heat for approximately 2 minutes.
- 4 While vegetables and ham are heating, prepare liquid eggs for omelet.
- 5 Spray non-stick cooking spray 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 Denver mix and ham throughout omelet and then sprinkle shredded cheddar cheese. Save a few grilled ingredients for "topping" omelet.
- 8 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.
- 9 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.
- 10 Remove omelet from grill and place @ 2 - 6 o'clock position diagonally on the platter. Top omelet with remaining grilled ingredients and cheddar cheese as shown in photo.
- 11 Place hash browns @ 12 - 8 o'clock position on the platter.
- 12 Place biscuit and butter @ 9 o'clock position on the platter, next to the hash browns.
- 13 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
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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		4	