

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Famous Buttermilk Pancakes (4)
 Menu Category: Pancakes & French Toast
 Effective Date: 1-Jul-19
 Work Station: Breakfast 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	1	Buttermilk Pancakes	4	each	Prep Recipe
2	Pancake Dispenser	Dispenser is set on #8/3oz.	2	Whipped Butter	7/8oz	WT	Salted
3	Cook's Spatula	6 x 3 SS	3	Choice of:			
4	Plating	12" Round plate	4	Pancake Syrup	2oz	FL	
5	Butter Scoop	#70 SS Disher Scoop	5	Marionberry Syrup- ELM only	2oz	FL	
6	Syrup pitcher	2oz clear plastic pitcher					

Preparation Instructions

- 1 Using the pancake gun, dispense batter for 4 pancakes, 5" in diameter on grill
- 2 Grill both sides of pancakes until golden brown, approximately 3 minutes per side.
- 3 Pancakes are done when both surface sides are lightly golden brown and pancake has a slight bounce when touched. Remove from grill and shingle on 12" Round plate.
- 4 Server places 2oz syrup pitcher next to shingled pancakes. Scoop butter and place on top center of pancakes.

Critical Sensitivities

Storage / Holding Procedures

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|---|-----------------------------------|---|--|
| 1 | Only flip pancakes over once. | 1 | Buttermilk pancake batter is held at 41F or below. |
| 2 | Do not pat pancakes with spatula. | 2 | |
| 3 | | 3 | |
| 4 | | 4 | |