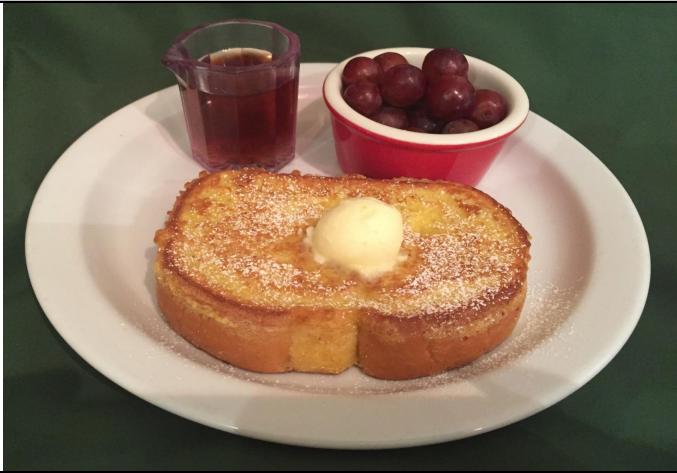


WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: French Toast
 Menu Category: Kid's Menu
 Effective Date: 1-May-21
 Work Station: 6ft 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	6ft. Grill	Surface temperature set @ 350F degrees	1	each	1" French Bread
2	Cook's Spatula	6" x 3" SS	2	FL	Prep Recipe
3	Hand Held Sifter	For powdered sugar	3	FL	Butter Flavor
4	Plating	4oz Ramekin	4	WT	
5	Plating	9" Round Plate	5	FL	
6	Syrup pitcher	2oz clear plastic pitcher	6		Choice of:
7	Butter Scoop	#70 SS Disher Scoop	7	FL	Applesauce
			8	Whole	Bananas
			9	WT	Grapes
			10	Serving	Hash browns

Preparation Instructions

- Place 1/2oz oil on grill. Spread oil with your 6"x 3" cook's spatula.
- Drop a bread slice into French Toast batter. Quickly turn bread over to coat both sides of bread and quickly place onto pre-oiled grill.
- Cook bread slice until slice is 75% golden brown, approximately 2 1/2 minutes. Turn bread slice over and continue to cook until surface is 75% golden brown.
- While bread slice is cooking, prepare the side of choice.
- When French Toast is cooked, remove from grill and place onto 9" round plate as shown in photo.
- Sprinkle powdered sugar over French Toast.
- SERVER: Top French Toast with scoop of butter and place 2oz syrup pitcher next to French Toast as shown in photo.
- SERVER: Place side of choice onto plate as shown in photo. Cooks will plate hash browns.

Critical Sensitivities

Storage / Holding Procedures

1		1	Batter is held at 41F or below.
2		2	
3		3	
4		4	