

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: French Toast Combo - Strawberry
 Menu Category: Pancakes & French Toast
 Effective Date: 1-Jan-22
 Work Station: Breakfast Grill/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 @ 350F degrees for French Toast and 375F for breakfast meats	1	French Toast	3	slices	1" French Bread
2	Flattop Grill	Surface temperature @ 260F degrees for eggs any style	2	French Toast Batter	3oz	FL	Prep Recipe
3	Ladle	1oz SS ladle	3	Griddle oil	1oz	FL	Butter flavor
4	Pan	SS 6th pan for griddle oil	4	Strawberry Compote	4oz	WT	Prep Recipe
5	Cook's spatula	6" x 3" SS	5	Powdered Sugar	1/2oz	WT	
6	SS Ladle	2oz SS Ladle	6	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
7	Hand held sifter	For powdered sugar	7	Eggs	2	each	Large AA Grade
8	Plating	13" Oval platter	8	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
9	Plating	11" Oval platter	9	Choice of:			
			10	Bacon	3	strips	10/12ct, grilled per order
			11	Pork Sausage Links	3	links	Grilled per order
			12	Chicken Apple Sausage Links	2	each	Grilled per order
			13	Ham Slices	2	slices	Each slice 2oz WT
			14	Pork Sausage Patties-ELM Only	2	patties	Grilled per order

Preparation Instructions

- 1 Using 1oz ladle, ladle 1oz oil on grill. Spread oil with your 6" x 3" spatula
- 2 Drop a bread slice into egg batter. Quickly turn bread over to coat both sides of bread.
- 3 Place bread slice on pre-oiled grill and repeat with remaining bread slices.
- 4 Cook until bread slices are 75% golden brown, approximately 2-1/2 minutes. Turn bread slices over and continue to cook until surface is 75% golden brown.
- 5 Prepare breakfast side of choice.
- 6 Spray egg grill with non-stick spray, and prepare eggs as requested by guest. Crack eggs directly on grill.
- 7 When French Toast is cooked, remove from grill and shingle French Toast slices lengthwise on 13" oval platter as shown in photo.
- 8 Using a 2oz ladle, drizzle 4oz of compote across French Toast slices so that it cascades over shingled slices as shown in photo.
- 9 Sprinkle 1/2oz powdered sugar over French Toast.
- 10 On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- 11 SERVER: Top center of French Toast with 1oz whipped cream, the size of a tennis ball.

Critical Sensitivities	Storage / Holding Procedures
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1	Both sides of slices should be 75% golden brown.	1	Compote is held at room temperature while in use.
2	Occasionally stir batter so cinnamon spice is evenly distributed through batter while in use.	2	Batter is held at 41F or below.
3		3	Back-ups of compote stored refrigerated at 41F degrees or below when not in use.
4		4	