

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: French Toast (3)
 Menu Category: Pancakes & French Toast
 Effective Date: 1-May-21
 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 is 350F degrees	1	French Toast	3	slices	1" French Bread
2	Ladle	1oz SS ladle	2	French Toast Batter	3oz	FL	Prep Recipe
3	Pan	SS 6th pan for griddle oil	3	Griddle Oil	1oz	FL	Butter Flavor
4	Cook's spatula	6" x 3" SS	4	Powdered Sugar	1/2oz	WT	
5	Hand Held Sifter	For powdered sugar	5	Butter	7/8oz	WT	Salted
6	Plating	13" Oval platter	6	Choice of:			
7	Syrup pitcher	2oz clear plastic pitcher	7	Pancake Syrup	2oz	FL	
8	Butter Scoop	#70 SS Disher Scoop	8	Marionberry Syrup-ELM only	2oz	FL	

Preparation Instructions

- 1 Using 1oz ladle, ladle 1oz oil on grill. Spread oil with your 6" x 3" cook's 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 When French Toast is cooked, remove from grill and shingle French Toast slices lengthwise onto a 13" oval platter as shown in photo.
- 6 Sprinkle 1/2oz powdered sugar over French Toast.
- 7 SERVER: Top French Toast with scoop of butter and 2oz syrup pitcher next to French Toast as shown in photo.

Critical Sensitivities	Storage / Holding Procedures
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1	Both sides of slices should be 75% golden brown.	1	Batter is held at 41F or below.
2	Occasionally stir batter so cinnamon spice is evenly distributed throughout batter while in use.	2	
3		3	
4		4	