

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Fruit - Brulee
 Menu Category: Sides
 Effective Date: 1-Jan-22
 Work Station: Line cook
 Cook time: 1 minute



Equipment, Cooking Utensils and Plateware

Ingredients

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Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Knife	8" Chef's knife	1	Chopped Fruit	3oz WT Pineapple, cantaloupe or watermelon
2	Cutting Board	Counter top/Poly	2	Banana	1/4 Each Peeled and sliced into 1/4" pieces
3	Plating	Brulee dish	3	Grapes	1oz WT Red seedless
4	Plating	7" Plate for liner			

Preparation Instructions

- Place 3oz (3-4 pieces) chopped fruit into a clean brulee dish as shown in photo.
- Place 1oz grapes into brulee dish as shown in photo.
- Place sliced bananas in brulee dish as shown in photo.
- Place brulee dish of fruit on cold side of pass through window.
- For serving as a side of choice with an entrée; no side plate.**

Critical Sensitivities

Storage / Holding Procedures

1	Banana is sliced as needed per order.	1	Keep grapes and chopped fruit refrigerated @ 41F or below.
2	Pineapple, cantaloupe and watermelon are seasonal and follows Front Page menu rotation.	2	
3		3	
4		4	