

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Lingonberry Crepe Combo
 Menu Category: Crepes & Waffles
 Effective Date: 1-Jul-19
 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 is 350F degrees for crepes and 375F for breakfast meats	1	Swedish Crepe Batter	9oz	FL	Prep Recipe
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	2	Eggs	2	Each	Large AA Grade
3	Ladle	3oz SS Ladle	3	Lingonberry Butter	3	Level scoops	Prep Recipe, use #70 disher
4	Cook's spatula	6" x 3" SS	4	Powdered Sugar	1/2oz	WT	
5	Dough Cutter	6" x 3" SS	5	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
6	Hand Held Sifter	For powdered sugar	6	Choice of:			
7	Butter Scoop	#70 SS Disher Scoop	7	Bacon	3	strips	10/12ct, grilled to order
8	Plating	11" Oval Platter	8	Pork Sausage Link	3	links	Grilled per order
9	Plating	10" Square Plate	9	Chicken Apple Sausage Links	2	links	Grilled per order
			10	Ham	2	slices	Each slice 2oz WT
			11	Pork Sausage Patties-ELM Only	2	patties	Grilled per order

Preparation Instructions

- 1 Prepare breakfast meat of choice.
- 2 Spray grill with non-stick spray. Using 3oz ladle, stir crepe batter and ladle 9oz crepe batter on grill.
- 3 Using spatula, quickly spread crepe batter into a 18L x 9W thin sheet. Cook until the grill side is lightly golden brown, approximately 2-1/2 minutes.
- 4 Spray egg grill with non-stick spray and prepare eggs as requested by guest. Crack eggs directly on grill.
- 5 Using spatula, slice the thin sheet of batter in three equal parts lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 1 minute.
- 6 Using the spatula and dough cutter, fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place on 10" square plate as shown in photo.
- 7 Sprinkle 1/2oz powdered sugar over the crepes.
- 8 On an 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- 8 SERVER: Place one scoop of lingonberry butter onto each crepe as shown in photo.

Critical Sensitivities

Storage / Holding Procedures

1	Crepes should have soft and spongy texture.	1	Crepe Batter is held @ 41F.
2		2	
3		3	
4		4	