

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Looking For Sun (ELM)
Valley of the Sun (ENJ)

Menu Category: Omelets

Effective Date: 1-Jul-19

Work Station: 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 omelet ingredients and 375F for hash browns	1	Liquid Eggs	6oz	FL	Pasteurized
2	Flattop Grill	Surface temperature is 260F degrees for liquid eggs/omelet	2	Chipotle Bacon	2oz	WT	Prep Recipe
3	Ladle	2oz SS Ladle	3	Green Onions	1	tsp	Fresh, 1/4" chopped
4	Knife	8" Chef's Knife	4	Cheddar/Jack Cheese	2oz	WT	Shredded
5	Cutting Board	Counter top/Poly	5	Avocado	1/4th	each	Sliced all the way through (5 cuts equals 6 slices)
6	Cook's Spatula	6 x 3 SS turner	6	Sour Cream	1	tsp	Real Sour Cream
7	Dough Cutter	6 x 3 SS	7	Chipotle Salsa	2oz	FL	
8	Plating	13" Oval Platter	8	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
9	Ramekin	1-1/2oz Ramekin for Whipped Butter	9	Fresh Baked Biscuit w/Whipped Butter	1	each	Prep Recipe
10			10	Choice of:			
11			11	Hash Browns	1	each	Basics Recipe
12			12	Fresh Fruit	1	serving	Basics Recipe
13			13	Buttermilk Pancakes	3	each	Basics Recipe

Preparation Instructions

- 1 Prepare side of choice (hash browns, fresh fruit or pancakes).
- 2 Spray grill with non-stick spray.
- 3 Place 2oz chipotle bacon on grill and heat for approximately 2 minutes.
- 4 While bacon is heating, prepare liquid eggs for omelet.
- 5 Spray non-stick pan coating on grill. Using a 2oz ladle, ladle liquid eggs onto grill. Eggs should form a 12" oblong circle.
- 6 Cook eggs until slightly firm but still moist, approximately 30 seconds.
- 7 Sprinkle bacon and green onions throughout omelet and then sprinkle shredded cheddar/jack cheese.
- 8 Using a 6L x 3W cook's spatula and looking at the omelet from the front of the grill, fold in the top side of omelet towards the middle. Repeat this procedure for the bottom side of omelet eggs.
- 9 Using your 6L x 3W cook's spatula and dough cutter and looking at the omelet from the front of the grill, fold in the right side of omelet toward the left. You will gently roll omelet over 3-4 times until it forms a 6L x 3W rolled omelet. The size of your cook's spatula.
- 10 Remove omelet from grill and place @ 2 - 6 o'clock position diagonally on the platter.
- 11 Using a 2oz ladle, drizzle salsa crosswise over the omelet. Omelet should be 35% covered with salsa. Top salsa with sliced avocado as shown in photo. Top avocado with 1 tsp sour cream.
- 12 Place hash browns @ 12 - 8 o'clock position on the platter.
- 13 Place biscuit and butter @ 9 o'clock position on the platter, next to the hash browns.
- 14 If pancakes are requested, place omelet on a 9" round plate and shingle 3 pancakes on another 9" round plate. Guest does not receive biscuit when pancakes are requested.

Critical Sensitivities	Storage / Holding Procedures
1 Omelet has NO BROWNING/BURNT MARKS.	1 Liquid eggs are stored at 41F degrees or below.
2 No brown spots on avocado.	2
3 Ingredients are placed in omelet while eggs are still moist.	3
4 Ingredients are spread throughout omelet.	4