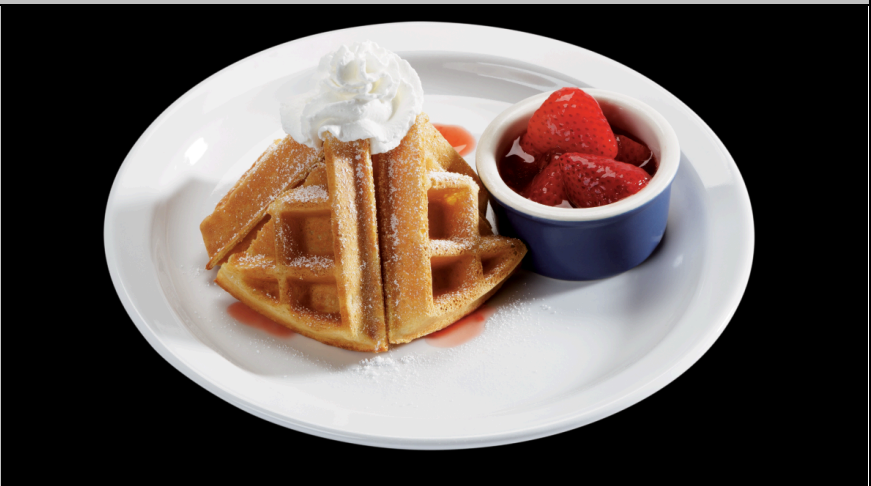


WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name:	Mt. Waffle
Menu Category:	Kid's Menu
Effective Date:	1-Jan-22
Work Station:	Breakfast Grill
Cook Time:	6 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions
1	Waffle Iron Maker Waffle Iron	1	Waffle Batter	2oz	FL Prep Recipe
2	Ladle 4oz plastic ladle	2	Strawberry glaze	1oz	FL Use glaze from strawberry compote
3	Ladle 2oz SS ladle	3	Powdered Sugar	1/4oz	WT
4	Knife Chef's Knife	4	Whipped Cream	1/4oz	WT Size of a ping pong ball
5	Cutting board Countertop Poly	5	Strawberry Compote	2oz	FL Prep Recipe
6	Hand Held Sifter For powdered sugar				
7	Plating 2 1/2oz Ramekin				
8	Plating 9" Round Plate				

Preparation Instructions

- 1 Using a 4oz plastic ladle, ladle 2oz of waffle batter onto half of the waffle iron. Activate waffle maker.
- 2 While waffle is cooking, place 1oz strawberry glaze left center of plate. Ladle 2oz of compote into 2 1/2oz ramekin.
- 3 When the waffle maker alarm sounds, remove the waffle from maker and cut waffle into quarters, creating 4 triangle pieces.
- 4 Prop waffle pieces onto strawberry glaze creating a "tepee" or mountain.
- 5 Sprinkle powdered sugar onto waffle.
- 6 Place ramekin of compote onto plate as shown in photo.
- 7 SERVER: Garnish waffle with a dollop of whipped cream, size of ping-pong ball.

Critical Sensitivities	Storage / Holding Procedures
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1	1 Waffle Batter is held at 41F.
2	2 Compote is held at room temperature while in use.
3	3 Back-ups of compote stored refrigerated 41F degrees or below when not in use.
4	4