

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Strawberry Crepe Combo
 Menu Category: Crepes & Waffles
 Effective Date: 1-Jan-22
 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 @ 350F degrees for crepes and 375F for breakfast meats	1	Swedish Crepe Batter	6oz	FL	Prep Recipe
2	Flattop Grill	Surface temperature @ 260F degrees for eggs any style	2	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
3	Cook's Spatula	6" x 3" SS	3	Cream Cheese Icing	2oz	WT	Prep Recipe
4	Dough Cutter	6" x 3" SS	4	Powdered Sugar	1/2oz	WT	
5	Ladle	2oz SS Ladle	5	Strawberry Compote	6oz	WT	Prep Recipe
6	Ladle	3oz SS Ladle	6	Eggs	2	each	Large AA Grade
7	Hand Held Sifter	For powdered sugar	7	Non Stick Pan Coating	6 seconds	FL	Aerosol Spray
8	Squeeze bottle	For Cream Cheese Icing	8	Choice of:			
9	Plating	10" Square Plate	9	Bacon	3	strips	10/12ct, grilled per order
10	Plating	11" Oval Platter	10	Pork Sausage Link	3	links	Grilled per order
			11	Chicken Apple Sausage Links	2	links	Grilled per order
			12	Ham	2	slices	Each slice 2oz WT
			13	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 6oz Swedish Crepe Batter on grill.
- 3 Using spatula, quickly spread crepe batter into a 12L 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 half lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 1-2 minutes.
- 6 Using 2oz ladle, ladle 2oz of compote on right side of each crepe.
- 7 Using spatula and dough cutter, fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place diagonally on 10" square plate as shown in photo. Drizzle 2oz of compote across crepes so that it cascades over as shown in photo.
- 8 Using squeeze bottle, drizzle 2oz cream cheese icing over the crepes.
- 9 Sprinkle 1/2oz powdered sugar over the crepes.
- 10 On an 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- 11 SERVER: Top center of crepe entrée with 1oz whipped cream, the size of a tennis ball.

Critical Sensitivities	Storage / Holding Procedures
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1	Crepes should have soft and spongy texture.	1	Crepe Batter is held at 41F.
2		2	Compote is held at room temperature while in use.
3		3	Back-ups of compote stored 41F degrees or below when not in use.
4		4	