

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Strawberry Crepe (1)
 Menu Category: Crepes & Waffles
 Effective Date: 1-Jan-22
 Work Station: Breakfast 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	1	Swedish Crepe Batter	3oz	FL	Prep Recipe
2	Cook's Spatula	6" x 3" SS	2	Strawberry Compote	3oz	WT	Prep Recipe
3	Dough Cutter	6" x 3" SS	3	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
4	Ladle	2oz SS Ladle	4	Cream Cheese Icing	1oz	WT	Prep Recipe
5	Ladle	3oz SS Ladle	5	Powdered Sugar	1/4oz	WT	
6	Hand Held Sifter	For powdered sugar	6	Non-stick pan spray	3 seconds	FL	Aerosol Spray
7	Squeeze bottle	For Cream Cheese Icing					
8	Plating	9" Round Plate					

Preparation Instructions

- 1 Spray grill with non-stick spray. Using a 3oz ladle, stir crepe batter and ladle 3oz crepe batter on to grill.
- 2 Using spatula, quickly spread crepe batter into a 6L x 9W thin sheet. Cook until the grill side is lightly golden brown, approximately 2-1/2 minutes.
- 3 Flip the crepe over and continue to cook until it is lightly golden brown, approximately 1-2 minutes.
- 4 Add 2oz of compote on right side of the crepe.
- 5 Using spatula and dough cutter, fold crepe into a 6L x 2-1/2W dimension. Remove crepe from grill and place on 9" round plate. Using a 2oz ladle, drizzle 1oz of compote across crepe so that it cascades over as shown in photo.
- 6 Using squeeze bottle, drizzle 1oz cream cheese icing over the crepe.
- 7 Sprinkle 1/4oz powdered sugar over the crepe.
- 8 SERVER: Top center of crepe entrée with 1oz whipped cream, the size of a tennis ball.

Critical Sensitivities

Storage / Holding Procedures

1	Crepe should have soft & 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	