

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Entrée Name: Three Egg Omelet Rolling Procedure  
 Menu Category: Basics  
 Effective Date: 1-Jul-19  
 Work Station: Egg Grill  
 Cook Time: 3 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 omelet ingredients	1	Liquid Eggs	6oz	FL	Pasteurized
2	Flattop Grill	Surface temperature @ 260F- 300F degrees for liquid eggs/omelet	2	Omelet ingredients			Chopped, sliced and diced meats & vegetables
3	Ladle	2oz SS Ladle	3	Cheese	2oz		Shredded Cheddar, Swiss and Cheddar-Jack
4	Cook's Spatula	6 x 3 SS turner					
5	Dough Cutter	6 x 3 SS					

**Preparation Instructions**

- 1 Spray grill with non-stick cooking spray.
- 2 Place omelet ingredients on 350F grill and heat for approximately 1-2 minutes.
- 3 While omelet ingredients are heating, prepare liquid eggs for omelet.
- 4 Spray grill with non-stick cooking spray. Using a 2oz ladle, ladle liquid eggs onto grill. Eggs should form a 12" oblong circle.
- 5 Cook eggs until slightly firm, but still moist, approximately 30 seconds.
- 6 Sprinkle grilled omelet ingredients throughout omelet eggs. **DO NOT CLUMP INGREDIENTS**
- 7 Sprinkle cheese evenly over omelet ingredients and throughout omelet eggs.
- 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.

Critical Sensitivities	Storage / Holding Procedures
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1 Omelet has NO BROWNING/BURNT MARKS.	1 Liquid eggs are stored at 41F degrees or below.
2 Vegetables are cooked until tender.	2
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