Bananas Foster Pancakes

Ingredients:

Name	Portion Size
Pancake Batter - Full Stack	12 oz
Bananas Foster Sauce	3 oz
Sliced Bananas, 1/4” thick	5
Finely Chopped Walnuts	1 oz
Whipped Cream	2 oz

Quality Tip

Pancake mix is to be discarded by the end of the day. Old mix will not rise effectively.

Food Safety Tip

Mix needs to maintain at a temperature of less than 40 degrees F to help prevent bacteria growth.

Profit Tip

Walnuts are extremely expensive, and should never be served right out of the bag. Be sure to finely chop and only use 1 oz or your food cost could be much higher on this.

Cooking Instructions:

The grill should be clean and the temperature should not exceed 350 degrees. Place enough butter flavored cooking oil to lubricate the grill surface where the pancake mix will be placed. Using a 4 oz. ladle spread approximately 3 - 4 oz of mix onto the grill surface spreading the product to approximately a 8” diameter. Do this a total of 3 times.

The pancakes will be ready to be turned once one can see several air bubbles appearing in the mix. Care needs to be taken to place the stainless steel spatula under the entire cake and flip it on to the other side in one swift motion. Broken or torn cakes must be discarded.

Once the pancakes have finished cooking, plate and top with 5 sliced bananas in a circle, then 3 oz fosters sauce. Note that the bananas should be sliced on a bias to create a better presentation. Sprinkle with 1 oz finely chopped walnuts. You should leave room for the expo to put whipped cream in the center without completely covering the fruit.