Monthly Menu Focus

This Month's Item

Florida Style Pancakes

Things we will cover

- Preparation
- Do's
- Don'ts
- Best Practices
- Quality Checkpoints
- To-Go Setup

Florida Pancakes

Preparation

Pancake Station

Step 1: Clean griddle.

Step 2: Spread 1/4 ounce of oil on griddle using spatula.

Step 3: Dispense 6 pumps of pancake batter onto the griddle. **Note: Pancake should be the size of the spatula as shown.**

Step 4: Cook pancake for 3 mins.

Step 5: Flip pancake and cook for 1 and 1/2 mins.

Step 6: Place cooked pancake on large plate (SL-10) and pass to waffle station.

Waffle Station

Step 1: Slice one banana into 1/4 inch coins.

Step 2: Fan the bananas around the outer edge of the top pancake.

Step 3: Fill center of banana ring with 20 halves of strawberries.

Step 4: Top with 5 blueberries.

FOH Expo

Step 1: Dust with powdered sugar and garnish with orange, parsley, and a butter ball. Final product should look like this.

For more details, refer to the Kekes Food Prep Manual which can be found on My Keke's under Brand Standards. Page 6.14 under Making an Order: Pancakes

Florida Pancakes

Do's & Don'ts

Do	Don't
• Always clean the griddle before cooking pancakes. • Use a spatula to tuck in excess batter after flipping. • Ensure the griddle is set to 340 degrees.	• Use batter that is past the 4-hour time. • Use batter that is too thin. • Flatten pancakes using spatula.

Best Practices

- Once the pancake is flipped, slice bananas rather than waiting for pancakes to be placed at the Waffle station; this will aid in speed of service.
- To check the pancake for doneness, use the pancake spatula to create a small slit on the bottom side of the pancake. When done, the pancake will be airy and fluffy.
- When topping a two- or three-stacked Florida-style pancake, cut the bananas thinner than 1/4 inch. This helps the bananas stick to the pancake, creating a more uniform ring.

Quality Checkpoints

- [x] Ensure the pancake is round and the size of the spatula.
- [x] Look for bananas sliced to 1/4 inch.
- [x] Check for an evenly fanned-out banana ring.
- [x] Verify the top of the pancakes have a golden ring.

Florida Pancakes

To-Go Setup

Step 1: Stack pancakes in a to-go container and close the lid.

Step 2: Slice 1 whole banana into ¼-inch coins.

Step 3: Fan banana coins out in a ring formation on the bottom of a 12oz squat cup.

Step 4: Place 20 strawberries in the center of the banana ring.

Step 5: Top strawberries with 5 blueberries.

Step 6: Top squat cup with a clear dome lid. —— The dome lid is used to prevent the fruit from being crushed or damaged.