Monthly Menu Focus

This Month's Item

Scrambler Bowl

Things we will cover

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

Scrambler Bowl

Preparation

Egg Station

Step 1: Apply ¼ oz. squeeze of butter oil to the griddle from the squeeze bottle. Spread evenly with the flat surface of spatula to cover the area for eggs.

Step 2: Prepare eggs according to guest's choice.

Step 3: Apply ¼ oz. squeeze of butter oil to the griddle and spread evenly with the flat surface of the spatula to cover the area for veggies.

Step 4: Add requested ingredients to the griddle on top of the butter oil. Let cook 45 seconds to 1 minute then flip with spatula.

Step 5: Add 2 slices or 2 oz portion scoop of choice of cheese.

Note: If eggs are ordered scrambled, ingredients are cooked into eggs and choice of cheese is placed on top of eggs covering in a straight-line. Spray water around the eggs with the squeeze bottle and cover with dome lid. Leave covered for 30 seconds or until cheese is melted. Adding water and covering the eggs allows the cheese to completely melt and ensures the eggs are evenly cooked and warm throughout.

Note: If eggs are ordered over easy, over medium, basted, poached, or sunny side up, cheese must be melted on veggies. If no veggies are ordered, melt cheese on home fries.

Scrambler Bowl

Plating

HOH Expo

Step 1: Place 3 heaping scoops of home fries from the steam-well in the center of a SL-13large bowl, corner-to-corner.

Step 2: Pass bowl to egg station for eggs, vegies, and melted cheese to be placed on top.

Step 3: Place bowl in expo window.

FOH Expo

Step 4: Toast 2 slices of guest requested bread.

Step 5: Butter both slices of bread and cut corner to corner.

Step 6: Place both halves of sliced toast on opposite corners of SL-13 bowl

Final product should look like this

For more details, refer to the Keke's Food Prep Manual which can be found on My Keke's under Brand Standards. Scrambler Bowl Page 2.2 under MAKING AN ORDER: BOWLS.

Scrambler Bowl

Do's & Don'ts

Do	Don't
• Use 3 heaping scoops of home-fries. • Use a dome-lid to melt cheese. • Sautee ingredients for non-scrambled egg-based scramble bowls.	• Melt cheese on sunny up, over easy, poached, basted, or medium eggs. • Use any dishes other than the designated SL-13 bowl. • Plate eggs in a manner in which the eggs are hanging over the edge of the bowl.

Best Practices

- ✳ Wait until egg station has completed their portion of the bowl before scooping home-fries into bowl. This helps ensure the home-fries stay hot.
- ✳ Use a 2oz portion scoop when training portioning for veggies being added to scrambler bowls.

Quality Checkpoints

- ☑ Ensure home-fries are up to Keke's standard.
- ☑ Ensure eggs are cooked properly.
- ☑ Ensure edges of bowl are clean and presentable.
- ☑ Make sure cheese is fully melted.
- ☑ Ensure egg griddle is being cleaned in-between orders.

Scrambler Bowl

To-Go Setup

Step 1: Expo adds 3 heaping scoops of home-fries to to-go box.

Step 2: Egg station adds eggs, ingredients, and melted cheese on top of home-fries.

Step 3: To-go box is placed in to-go window.

Step 4: FOH expo toasts guest's requested bread.

Step 5: Toast is buttered and cut corner to corner.

Step 6: Both halves of sliced toast are place on opposite corners of to-go box.