

Eggs Benny/Florentine Breakfast

Eggs benny or eggs florentine with homefries & fruit

This package contains:

INGREDIENTS

- English muffins x 60pc
- Large eggs x 11 cartons
- Peameal bacon x 10 lbs
- Spinach x 2 10 oz bags
- Hollandaise dry mix x 1 container
- Clementines x 2 bags
- Apples x 2 bags
- Bananas x 5 bunches
- Frozen diced potatoes x 1 case
- Butter x 2 blocks
- Ketchup x 1 bottle
- Orange juice x 8

PROVIDED ON-SITE:

- Coffee & Tea
- Sugar, coffee cream & milk
- Basic spices and oil
- Parchment paper
- Napkins

This Recipe yields enough for our maximum capacity of diners with enough for seconds

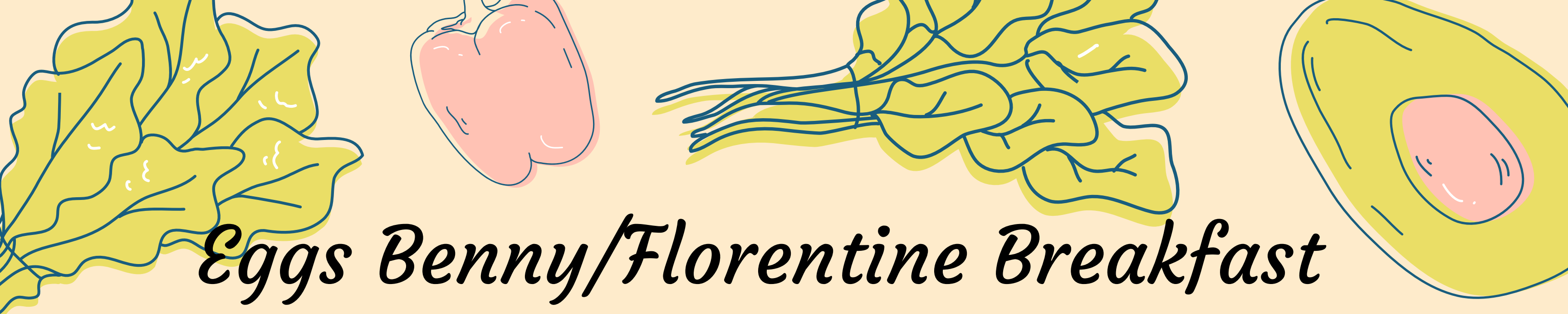
Eggs Benny

32 servings: 1 English muffin, 2 poached eggs, 2 peameal bacon, hollandaise sauce

Eggs Florentine (Vegetarian)

10 servings: 1 English muffin, 2 poached eggs, sauteed spinach, hollandaise sauce



All plates come with a side of home fries, a piece of fruit and orange juice



Eggs Benny/Florentine Breakfast

WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

-  Eggs benny, home fries & fruit
-  (V) Eggs Florentine, home fries & fruit

All plates served with a side of home fries, a piece of fruit, and orange juice

- 7:30 AM You will be greeted by a staff member and shown the kitchen
Preheat both ovens to 425 degrees F
Ensure all ingredients on the checklist have been supplied to you
Put on hairnet and apron
Wash hands
Sanitize work surfaces
- 7:40 AM Line baking sheets with parchment paper
Remove frozen diced potatoes from their packaging and divide all potato evenly between baking sheets in a thin layer
- 7:45 AM Gather olive oil, salt, pepper, garlic powder and paprika from our spice shelf
Lightly drizzle olive oil over the potatoes. Lightly dust the potatoes on the pans with each seasoning. Once each baking sheet of potatoes has oil and seasoning, gently toss them on the pan with gloved hands to ensure the seasoning is on all potatoes.
- While someone is working on potatoes, have another person preheat a large frying pan over medium/high heat. Once the pan is preheated, begin adding the bacon in a single layer and cook each piece for 4 minutes per side.
- 7:50 AM Once the large ovens are preheated place all potato trays into the oven and bake for 25 minutes. Make sure the oven is NOT opened during the cooking process





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Meanwhile, gather 6 - 24 cup muffin tins. Have one person add one tablespoon of water into each muffin cup, while another person follows behind them cracking one egg into each muffin cup.

8:10 AM Begin lining a few more baking sheets with parchment paper. Open each English muffin and place onto the baking sheets facing up.

8:15 AM Check to ensure the potatoes have crisped. Remove all potato trays from the oven and move the potatoes into 2-3 large serving pans. Cover with tin foil and place in the lower oven (Gas stove top) at 200 degrees F to keep warm.

When the bacon is finished cooking place it into a serving pan, cover with tin foil, and place it in the same lower oven to keep it warm (or if room doesn't allow, place it on top of the large ovens - it will be warm up there so watch your hands!)

8:20 AM Lower the two large ovens temperatures to 375 degrees F. Begin loading the trays of English muffins into both large ovens. Cook for 5-7 minutes to toast. Once toasted, move to a serving pan and set aside.

Meanwhile, heat a large frying pan over medium heat with 1/4 cup of olive oil. When heated, add all the spinach to the pan. Sautee the spinach in the oil for 1-2 minutes until softened. Move the spinach into a small metal bowl and set aside.

8:30 AM Lower the oven temperature to 350 degrees F and place all egg muffin tins into the oven. Bake for 10 minutes.

Meanwhile, have someone prepare the hollandaise sauce. Melt 1.5 blocks of butter in a microwave safe dish. Then, proceed to the gas stovetop with a medium sized pot and follow the package directions. (You will use all contents of the container) Keep this sauce nice and hot until serving time! If you'd like you can move it to the crock pot in the serving area and set it on low.



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8:40 AM Remove the muffin tins of eggs from the oven. Using a slotted spoon, carefully remove each egg from its muffin tin and place in a serving pan. (Tip: You can use gloved hands to carefully assemble the eggs on the eggs benny at the serving counter later)

Lower all oven temperatures to 200 degrees F and hold all food in the oven to keep it warm until serving time.

8:45 AM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery, and napkins. Place the fruit into bowls on the counter, along with a bottle of ketchup and the orange juice cartons next to the coffee.

The liaison will work to set up the dining room and prepare the coffee and tea

8:55 AM Ensure you have started dishes, they pile up quick!

9:00 AM Serve the clients at the buffet. Assemble the eggs benny plate with one whole english muffin - open facing, 2 pieces of peameal (or a bit of spinach for vegetarians), 2 poached eggs on top, top with a small ladle of hollandaise sauce and serve with home fries and one piece of fruit on the side.

9:15 AM Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.

9:30 AM If there is not enough for everyone to have seconds, please pack the remaining food into individual meals in the provided containers and place an ingredient label at the top of each. These meals will be used in our food bank.

10:30 AM Begin cleaning the kitchen; refer to the kitchen cleaning guide for more details.

Complete and sign the kitchen cleaning guide once all outlined tasks are finished. Please leave it in the provided kitchen binder

Sign out at the front desk

