

Hard Boiled Eggs & French Toast

Recipe:	R-3799	HACCP Process:	Same Day Service	
# of Servings:	96.00	Serving Size:	1 of Each	Source: American Egg Board
Grams Per Serving:	87.00	Ounces Per Serving	3.00	Meal Components: Each serving provides 1.5 oz. eq. meat/meat alternative and 1 oz. eq. wgr

Ingredients	Measurements	Directions
Eggs, Whole, Boiled	8 Dozen	1. Ingredients: 2. Day of Service: Clean and sanitize work station. Pull French Toast from freezer and place at workstation. Wash hands thoroughly and put on gloves. Tray up French Toast on parchment paper lined sheet pans in a single file. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
French Toast	96 PIECES	
		3. Cook: Place French Toast in convection oven at 325°F for 10 - 12 minutes. Heat until they reach 165° internal temperature. CCP: Heat until an internal temperature is reached of 165°F for 15 seconds
		4. Prep: While the French Toast is baking: Clean and Sanitize your workstation. Pull hard-boiled eggs (HBE) from the cooler and place at workstation. Wash hands thoroughly and put on gloves. Prep: place one HBE in a 2 oz. container, cover and date stamp. Place sealed eggs into cold line pans, can stack 2 high with a piece of parchment paper between layers. CCP: Prepare foods at room temperature in two hours or less. CCP: Never handle ready to eat foods with bare hands
		5. Hold: Place hard-boiled eggs into cooler and hold for service. CCP: Hold below 41°F
		6. Hold: When French Toast is cooked, place in warmer and hold for service. CCP: Hold above 135°F CCP: Batch cook as necessary to insure best end product and nutritional.
		7. Serve: Serve one hard-boiled egg with one slice of French Toast. Each serving provides 1.5 oz. eq. meat/meat alternate and 1 oz. eq. wgr

Notes:

Production Notes: Nutritional information is based on Product Formulation Statements. Each hardboiled egg weighs at least 1.5 oz. and provides 1.5 oz. eq. meat/meat alternative. If you steam your own large eggs, they will provide 2 oz. eq. meat/meat alternative according to the Food Buying Guide. Eggs can be packed and refrigerated overnight for morning service.

Serving Notes: Serve: Serve one hardboiled egg with one slice of French Toast. Each serving provides 1.5 oz. eq. meat/meat alternate and 1 oz. eq. wgr. Each serving weighs 87.00 grams or 3 ounces.

Nutrients Per Serving:

(per 1 of Each)

Calories	190.122	Trans Fat (gm)	0.000	Iron (mg)	0.720
Protein (gm)	9.003	Chol (mg)	175.005	Calc (mg)	20.000
Carb (gm)	20.019	Vit A (IU)	200.000*	Sodium (mg)	185.132
Tot Fat (gm)	8.504	Vit C (mg)	0.000	Fiber (gm)	1.001
Sat Fat (gm)	2.001			Sugars (gm)	7.006

Note: * means nutrient data is missing or not available.**Meal Components:**

(per 1 of Each)

Fruit (Cups)	Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	1.500	Fluid Milk (Cups)

Allergens:**Milk, Eggs, Wheat, Soybeans**

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.