



# MONTE CRISTO FRENCH TOAST SANDWICH

<b>Serving Size</b>	1 SANDWICH			
<b>Recipe Yield</b>	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Ham, sliced			6.00	pounds
Peppered bacon		trimmed if necessary, pre-cooked to crispy	48.00	ounces
Mayonnaise			1.00	cup
Fontina cheese		Shredded on large holes of box grater	3.00	quarts
White cheddar cheese		sliced	2.25	pounds
Powdered sugar		in shaker/dredger	1.50	cups
King's Hawaiian Pre-sliced Original Rolls		2x2 connected squares	24.00	each
French Toast Batter	Subrecipe		6.00	quarts
Strawberry Jalapeno Jam	Subrecipe		6.00	cups

**Items needed: including equipment, smallwares, etc**

MIXING BOWL, ELECTRIC OR GAS GRIDDLE SET TO 325F, BURGER FLIPPER, RUBBER SPATULA, SHAKER/DREDGER, RAMEKIN, PLATE, MEASURING SPOONS, MEASURING CUPS, DIGITAL SCALE, CUTTING BOARD, SERRATED KNIFE, GRIDDLE LID.

**Procedure: including prep, cooking, assembly, finishing**

- 1) Set griddle to 325F. Gather and scale all ingredients.
- 2) Pour french toast batter into mixing bowl. Place 2x2 "bun" on cutting board, inverting both top and bottom so the middle "cut side" is facing out and becomes the presentation side.
- 3) Place top and bottom of 2x2 "bun" in french toast batter, flip, and place both on hot griddle making sure to place both so that the cut side (inside) is facing up. This will be the presentation side after flipping. Cook for 2 minutes.
- 4) Flip buns so presentation side is down. Add 1 teaspoon of mayo per side with rubber spatula. Add 1/2 cup fontina cheese to one side and 1.5 ounces white cheddar cheese to the bottom bun.
- 5) Place 4 ounces ham on top of white cheddar on bottom bun. Place 2 ounces pre-cooked crispy bacon on top of ham. Griddle for 5 minutes, or until cheese is melted and ham is warm. Use griddle lid if necessary to trap heat and facilitate faster cooking.
- 6) When cheese is melted and sandwich is hot, use burger flipper and bring both sandwich halves together. Give a firm press to the sandwich with burger flipper. Transfer to cutting board and cut on bias with chef knife.
- 7) Transfer cut sandwich to plate, arrange as desired, and dust with powdered sugar. Place 1/4 cup of Strawberry Jalapeno Jam in ramekin and serve as a side with finished sandwich.

**Notes : DEPENDING ON GRIDDLE, YOU MAY WANT TO SPRAY WITH PAN RELEASE BEFORE COOKING.**



# (MONTE CRISTO FRENCH TOAST SANDWICH)

## SUB: STRAWBERRY BASIL JALAPENO JAM

<b>Serving Size</b>	2 ounces			
<b>Recipe Yield</b>	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Strawberries		ends trimmed, hand-crushed	3.00	cups
Basil, dried			1.50	teaspoons
Jalapeno, fresh		seeded, stemmed, brunoised	0.75	cups
Jalapeno powder			0.75	teaspoons
Fresh lemon juice			3.00	Tablespoons
Pectin (3/4 oz. packs)			1.50	OZ
Sugar			5.25	CUPS

**Items needed: including equipment, smallwares, etc**

Chef knife, cutting board, medium saucepot, digital scale, measuring spoons, measuring cups, high heat storage container, rubber spatula, clear deli containers.

**Procedure: including prep, cooking, assembly, finishing**

- 1) Prep and scale all ingredients into separate deli containers.
- 2) Place the crushed strawberries, jalapeno pepper and powder, lemon juice, and pectin into a large saucepan, and bring to a boil over high heat.
- 3) Once simmering, stir in the sugar until dissolved, return to a boil, and cook for 1 minute.
- 4) Transfer to high heat storage container, label, date, and cool in refrigerator to 40F.

**Notes :**



# (MONTE CRISTO FRENCH TOAST SANDWICH)

## SUB: FRENCH TOAST BATTER

<b>Serving Size</b>	ABOUT 1 CUP			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
Eggs			3.00	quarts
Whole milk			2.00	quarts
AP Flour			3.00	cups
Sugar			3.00	cups
Kosher salt			1.00	Tablespoon
Pumpkin Pie Spice			4.00	Tablespoon
Vanilla Paste			4.00	Tablespoon

**Items needed: including equipment, smallwares, etc**  
 Measuring spoons, measuring cups, blender, 1qt deli container w/lid.

**Procedure: including prep, cooking, assembly, finishing**  
 1) Scale all ingredients and place into blender, working in batches as necessary.  
 2) Blend on medium speed for 30 seconds. Transfer to 1 quart deli containers with lid.  
 3) Label, date, and refrigerate, or use immediately.

**Notes :**