



ON KING'S HAWAIIAN
ORIGINAL ROLLS

Monte Cristo SANDWICH

French toast battered rolls split, griddled, and filled with ham, peppered bacon, and fontina and cheddar cheeses, topped with powdered sugar and strawberry-jalapeño jam.



SERVING SIZE: 1 sandwich
YIELD: 24 servings

INGREDIENTS

6 pounds	Ham, sliced
48 ounces	Peppered bacon, trimmed if needed, cooked crisp
1 cup	Mayonnaise
3 quarts	Fontina cheese, shredded
2 ¼ pounds	White cheddar cheese, sliced
1 ½ cups	Powdered sugar, in a shaker
24 each	King's Hawaiian Original Pre-Sliced Rolls, in 2x2 connected squares
6 quarts	French Toast Batter (subrecipe)
6 cups	Strawberry-Jalapeño Jam (subrecipe)

BUILD IT!

Prepare each sandwich to order as follows:

- 1 Place the top and bottom half of a 2x2 square of rolls into prepared French Toast Batter, flipping until fully coated. Place cut-side up (this will be the presentation side) on a 325°F flattop griddle and cook for 2 minutes.
- 2 Flip the buns to cut-side down and spread each with 1 teaspoon mayonnaise. Add ½ cup fontina cheese to 1 piece of bread, and 1 ½ ounces sliced white cheddar to the other piece. Place 4 ounces of sliced ham on top of white cheddar.
- 3 Top with 2 ounces crispy bacon, and continue to cook for about 5 more minutes until cheese is melted and ham is warm. Use a lid as necessary to facilitate faster cooking and heating. When all cheese is melted, carefully flip fontina-covered piece on top of ham-and-bacon piece and firmly press both halves together. Transfer to a serving plate and slice on the bias.
- 4 Dust sandwich with powdered sugar and serve with ¼ cup Strawberry-Jalapeño Jam alongside for dipping.
- 5



FRENCH TOAST BATTER

SERVING SIZE: As needed for sandwiches, about 1 cup per serving

YIELD: 24 servings

INGREDIENTS

3 quarts	Eggs
2 quarts	Whole milk
3 cups	AP flour
3 cups	Sugar
4 tablespoons	Pumpkin pie spice
4 tablespoons	Vanilla bean paste
1 tablespoon	Kosher salt

MAKE IT!



- 1** Working in batches as needed, combine all ingredients in a blender on medium speed for about 30 seconds until well mixed.
- 2** Transfer to storage containers and hold chilled until service.
- 3** At time of service, pour into half hotel pans for dipping and coating rolls.

STRAWBERRY-JALAPEÑO JAM

SERVING SIZE: ¼ cup (about 2 ounces)

YIELD: 24 servings

INGREDIENTS

3 cups	Strawberries, ends trimmed, hand crushed
1 ½ teaspoons	Basil, dried
¾ cup	Jalapeño, seeds removed, brunoised
¾ teaspoon	Jalapeño powder
3 tablespoons	Fresh lemon juice
1 ½ ounces	Pectin
5 ¼ cups	Sugar

MAKE IT!



- 1** Place crushed strawberries, jalapeño pepper, jalapeño powder, lemon juice, and pectin into a large saucepan. Bring to a strong simmer over high heat.
- 2** Once simmering, stir in sugar until completely dissolved. Bring to a boil and cook for only 1 minute.
- 3** Remove from heat, transfer to a high-heat storage container, and hold chilled until service.



Enjoy!

