

# Plating Guide - Crabcake Waffle Benedict

with tomato, avocado and poached egg, served with bacon-maple jalapeno hollandaise

Heat at 275F / 135C for 20 minutes

- Crabcake Waffle
- Raw Egg Cup



Garnish Kit (keep cold):

- Bacon-Maple Jalapeño Hollandaise
- Avocado, horizontal slices
- Roma Tomato, slices
- Cilantro Sprig



## Plating Steps

1. Heat aluminum tin in preheated 275F oven for 20 minutes, with the lid on until egg has reached appropriate "doneness."
2. Arrange waffle in center of the plate and stack tomato slices, avocado and egg on waffle.
3. Gently spoon hollandaise sauce over top.
4. Garnish with cilantro sprigs before serving.

