

Plating Guide - Red Velvet Pancakes

with drunken pears, brandied maple syrup, coconut bacon, shaved white chocolate & dark chocolate

Ingredients

- Pancakes
- Syrup
- Coconut bacon
- Shaved chocolate (white & dark)
- Pears



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Place pancakes on plate and top with pears.
3. Place coconut bacon on top and sprinkle shaved chocolate.
4. Serve with syrup.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.