

CHARDONS

FRIDAY – BREAKFAST

Continental Breakfast Buffet

Host Cover Morning, Chef Morning Off



Serves: 10 Persons

Recipe Ingredients

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|----|--|--------------------------------|
| 5 | Pain au Chocolates | Not suitable VG/V/GF/LF |
| 5 | Croissants | Not suitable VG/V/GF/LF |
| 10 | Pain au Raisin (only used on cover days) | Not suitable VG/V/GF/LF |
| 15 | Eggs 1 per person with a few extra | |
| 1 | Packet of Ham | |
| 1 | Packet Salami | |
| 1 | Packet Chorizo | |
| 1 | Jambon Cru | |



1	Pack of Sliced cheddar cheese	Not Suitable V/LF
3	Camembert Cheese	Not Suitable V/LF/P
500g	Tomme de Savoie	Not Suitable V/LF/P
5	Tomatoes, mixed herbs & black pepper	
10	Ramekins of Porridge	Not suitable GF

Standard Table Setup

Please refer to 'Every day and other' Click the link below for full breakfast set, porridge, pastries and afternoon tea.

<https://www.chaletchardons.com/en/chef-training/chef-training-everyday-other>

- Fork per person left hand side.
- Knife per person right hand side.
- Spoon on the outside of the knife.
- Side plate per person left of the fork.
- Coffee cup, with a white napkin, saucer and a teaspoon position these above the knife and spoon setting.
- Water glass with a white napkin inside it.
- Miniature butter inside a glass holder.
- Strawberry and apricot jam decanted into glass holders.
- Ketchup bottle, mayonnaise bottle and a honey bottle on the table.
- Salt and pepper shaker, pepper grinder and a cinnamon shaker.
- Freshly baked pastries.
- Sliced baguette in a bread basket with a red napkin.
- Water bottle.
- Glass jug of cold orange juice.
- Thermos of fresh coffee.



ON A SEPARATE TABLE:

- Container of muesli
- Container of cornflakes
- Glass jug of cold milk
- Fruit bowl of three fruits, bananas, apples and oranges
- Fruit and natural yoghurts in a basket with a red napkin
- Cereal bowls

CHEF'S TIPS

- ✪ Save any leftover cold meats for your charcuterie board on Tartiflette night the next evening. If only a little then use for your staff sandwiches on that day same goes for the cheeses and tomatoes.

7:00am (Turn oven on to preheat it before baking your pastries)

613. Your oven should already be on for the pastries at 160°C-170°C.

614. Put your tray of mixed pastries into the oven (pain au chocolate, croissants and pain au raisins), on the middle shelf for about 15-20 minutes, taking out when the tops and bottoms are golden brown.

If you have more than one tray bake them in two separate batches. 615. Pain au raisin will only be served on the cover days when the chefs are off. They are not to be used every morning. The pain au raisins will be counted out by the Store Manager and delivered to you depending on guest's numbers.

615. When you put the pastries in the oven it's time to start the porridge. One ramekin of porridge = one person.

616. Add these oats to a saucepan and cover with water.

617. Place on the hob on a medium heat and stir every couple of minutes until the oats begin to combine and the water turns into a milky colour.

618. After 2-3 minutes you should see small bubbles appearing in the mixture this is when you are ready to slowly start adding the milk. Unless LF, keep a portion separate and cook with water.



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619. Keeping adding milk bit by bit, stir again and then wait for it to get thick again, add more milk again and keep stirring. Add the milk until you get a silky like, custard consistency. Keep stirring on a medium heat until you get the consistency you are looking for and that the oats are cooked ensuring that the milk and oats don't burn and get stuck to the bottom of the pan. If this happens you will have to start the process again as the porridge will taste burnt throughout.
620. The whole cooking process should take about 15-20 minutes depending on how much porridge you are making. Once ready take off the heat to side.
621. Fill up a slightly larger saucepan of boiling water placing it on a low heat, place the saucepan of porridge inside this with a lid on top so it will keep your porridge warm until you are ready to serve to your guests. Check the water now and again to make sure it does not boil dry in the saucepan. Keep topping it up if needs be.

7:30am

622. After the first lot of pastries are ready and the porridge has been made put your second tray of pastries into the oven.

7:35am (begin to prepare your meat & cheese platters)

623. Using your dinner plates cut the ham in half, roll and nicely present on your plate, followed by another plate of Chorizo, another plate for Salami and finally one more of Jambon Cru, refilling the plates when needed.
624. You will present two plates of cheese for each end of your table, on these plates there will be an even selection of slices of Tomme, Camembert and Cheddar. Display across the two plates – 500 grams of Tomme, half a packet of Cheddar slices and two whole sliced Camembert's.
625. Carefully slice the top and bottom off the tomatoes and throw away, cutting into equal circles, lay nicely on two plates, sprinkled with mixed dry herbs.

7.45am (Your host will place these onto the dining table ready for service).



7.50am (start to prepare the eggs)

626. Place all the eggs in a saucepan of cold water, ensuring the eggs are covered with the water (about an inch above). Turn the eggs onto a medium heat and bring up to the boil. Once boiling cook the eggs for 7 minutes then switch off and leave in the water to keep them warm until you are ready to serve. If you start to run low on eggs throughout breakfast and you are aware that there are still more guests to arrive then please make some extra.
627. Place the boiled eggs in cereal bowl and place on the table.

To Serve

628. All items prepared in the morning will be nicely presented on the dining table so the guests can help themselves. If you run low on anything please be prepared to refill the plates ensuring our guests have a plentiful breakfast.