



# What's for Breakfast?

SIGNATURE FOOD AND BEVERAGE IDEAS



# UP YOUR A.M. Game

*For a lot of operators, breakfast is big business—especially when it's unique.*

Sure, there are people who have toast and coffee and call it a day. But lately more consumers are looking for something a bit different, from global egg dishes and indulgent batter goods to premium coffee and tea beverages. That's where craveable breakfast signatures come in.

**43% of  
consumers**

*say that seeing more  
breakfast items  
on menus would  
encourage them to eat  
breakfast away from  
home more  
often.<sup>1</sup>*

Technomic tells us that while consumers are more reluctant to try new flavors at breakfast than during any other daypart, most do express interest in trying new flavors and dishes from time to time, making unique breakfast menu items—including beverages—vital for differentiation.

This is particularly true during the weekends and at brunch, when people have more time to experiment, as well as for the growing number of customers (26%+) who enjoy breakfast food and beverages at lunch and at night.<sup>2</sup> Operators who want to see their breakfast business grow should consider incorporating innovative flavors and ingredients into their morning menus, along with the tried-and-true favorites traditionalists still demand.



Omelet Roll Up served with Chef-mate® Country Sausage Gravy





# Southwest Breakfast Burrito

**10 PORTIONS** | The addition of hearty sausage gravy brings a familiar, comforting touch to a classic global breakfast favorite.

**Chef-mate**

## INGREDIENTS

**5 cups** Onions, julienne

**5 cups** Peppers, julienne

Salt and pepper, to taste

**2 ½ pt** Chef-mate®  
Country Sausage Gravy

**10 ea** Flour tortillas, large

**5 cups** Eggs, scrambled

**1 ¼ pt** Potatoes, large dice, fried

**5 Tbsp** Parsley, chopped

**10 oz** Pico de gallo, prepared

**10 oz** Guacamole, prepared

## METHOD

- 1** In a large nonstick pan, sauté onions and peppers over medium heat, and cook until caramelized and tender, about 3 minutes. Season to taste with salt and pepper and hold warm.
- 2** Heat sausage gravy in a pot over medium low heat, stirring frequently. Hold warm.
- 3** For each burrito, sear flour tortilla in a pan until golden brown and top evenly with eggs, potatoes, and vegetables.
- 4** Close filled tortilla and flip to seal until it is golden brown.
- 5** Pour gravy over burrito and garnish with parsley.
- 6** Serve burrito warm with fresh pico de gallo and guacamole.

**Serving Suggestions/Variations:** Add shredded cheese to the egg and vegetable mixture.



# Pumpkin Spice Café Latte

**10 PORTIONS** | Warming flavors of cinnamon, allspice, nutmeg, ginger, and clove create a coffee signature that's delicious year-round.

## INGREDIENTS

**2 Tbsp** NESCAFÉ® Taster's Choice® House Blend 100% Pure Instant Coffee Granules

**1 cup** Hot water

**1 Tbsp** Granulated sugar or sweetener of choice

**1 tsp** Pumpkin pie spice

**1 ½ cup** Carnation® Half & Half Creamer

Ground nutmeg

## METHOD



- 1 Combine water, coffee granules, sugar, and pumpkin pie spice in mug; stir to dissolve.
- 2 Place milk in microwave-safe container.
- 3 Microwave on high (100%) power for 1 minute, 30 seconds or until piping hot; whisk vigorously to create foam.
- 4 Using a large spoon to hold back foam, pour milk into mug.
- 5 Top with milk foam.
- 6 Sprinkle with nutmeg.



# Skyscraper Pancakes

**10 PORTIONS** | Chocolate chip cookie spread and two rich sauces—chocolate and peanut butter—put this recipe over the top.

## INGREDIENTS

**12 ½ oz** Pancake batter, prepared

**10 oz** Nestlé® Toll House® Chocolate Chip Cookie Spread

**7 ea** Egg whites, large, beaten to stiff peaks

Nonstick cooking spray

**5 oz** Peanut butter sauce

**5 oz** Chocolate sauce

Whipped cream

**2 ½ oz** Nestlé® Toll House® Chocolate Chip Cookies crushed into crumble topping

## METHOD

- 1** In large bowl, whisk pancake batter and Nestlé Toll House Chocolate Chip Cookie Spread until combined. Fold in beaten egg whites.
- 2** Spray griddle or nonstick sauté pan and 3 ¼-inch ring mold.
- 3** Pour 2-oz. ladle of chocolate chip pancake batter into ring mold.
- 4** Cook over low heat, covered tightly with dome lid until bubbles appear on top of pancake (about 3–5 minutes).
- 5** Flip and cook to golden brown, then remove ring mold.
- 6** Repeat until all batter is used, keep pancakes hot for serving.

### Serving Suggestion

- 1** Use 3 Skyscraper Pancakes per order, stack on plate and drizzle with ½ oz each peanut butter and chocolate sauces.
- 2** Garnish with whipped cream and 1 Tbsp. Nestlé Toll House Chocolate Chip Cookies that have been crumbled for topping.





# Honey Lavender Hot Cocoa

**10 PORTIONS** | Coffee and hot cocoa combine with a honey and lavender-infused simple syrup and whipped cream for an elegant indulgence.

## INGREDIENTS

**2 Tbsp** Lavender, dried

**½ cup** Water

**½ cup** Honey

**10 cups** Milk, whole, hot

**5 ea** Nestlé® Milk Chocolate Flavor Hot Cocoa Mix,<sup>®</sup> packet

**10 Tbsp** Lavender-infused honey syrup

**1 ¼ cup** NESCAFÉ® Taster's Choice® House Blend Instant Coffee

**1 cup** Heavy cream

**1 Tbsp** Lavender-infused honey syrup

**1 Tbsp** Vanilla bean paste

## METHOD



- 1** To make lavender-infused honey syrup, heat honey and water together. Add lavender and let steep for 1 hour.
- 2** Strain out lavender pods, then store in refrigerator.
- 3** Combine hot milk with Nestlé Milk Chocolate Flavor Hot Cocoa Mix, lavender-infused honey syrup, and NESCAFÉ Taster's Choice House Blend Instant Coffee.
- 4** Whip heavy cream with lavender-infused honey syrup and vanilla bean paste.
- 5** For each serving, pour 12 oz of mocha mix and top with 1 oz whipped cream.
- 6** Serve hot.



# Chicken and White Cheddar Mac Waffles

**10 PORTIONS** | Upgrade the Southern specialty with mac and cheese in the waffle batter plus blackberry jam and Sriracha honey butter.

## INGREDIENTS

### Chicken and White Cheddar Mac Waffles

**64 oz** Stouffer's® White Cheddar Macaroni and Cheese

**2 ¼ cups** White American cheese, shredded

**4 ea** Eggs

**1 qt** Panko breadcrumbs

Pan spray, as needed

**10 ea** Fried chicken, boneless thighs

**1 ¼ cups** Blackberry Jam, prepared

Sriracha Honey Butter (sub recipe)

**¼ cup** Chives, chopped

### Sriracha Honey Butter

**½ cup** Butter, unsalted

**1 Tbsp** Hot sauce, Sriracha

**1 ½ Tbsp** Honey

## METHOD



### Chicken and White Cheddar Mac Waffles

- 1 In a medium workbowl, mix together cold mac and cheese, white American cheese, eggs, and panko.
- 2 Spray Belgian waffle iron well with pan spray.
- 3 For each waffle, place 2 cups of mac and cheese mixture on waffle iron on the lowest heat setting.
- 4 Close lid and cook for 4–6 minutes on low heat until outside is golden brown.
- 5 Remove from waffle iron and cut into quarters.

#### For Each Build:

- 1 Spread one waffle quarter with 2 tablespoons jam.
- 2 Place one piece of fried chicken on top of jam.
- 3 Spread chicken with 2 teaspoons Sriracha Honey Butter.
- 4 Sprinkle with 1 teaspoon chives.
- 5 Top with additional waffle quarter.

### Sriracha Honey Butter

- 1 In a 4-quart mixer, using a wire whip attachment, whip together butter, Sriracha, and honey.
- 2 Hold refrigerated.





# Cold Brew Black Tie

**1 PORTION** | Layering cold brew coffee with rich creamer results in a dramatic smoky effect that invites extra notice.

## INGREDIENTS

**1–2 cups** NESCAFÉ® Cold Brew Coffee Concentrate, prepared

**1–2 tubs** Nestlé® Carnation® Half & Half Liquid Creamer Singles or Coffee-mate® Original Liquid Creamer Singles

## METHOD



- 1** Add ice to glass to the rim.
- 2** Pour prepared NESCAFÉ Cold Brew Coffee into glass over the ice until it is almost full, leaving a little room at the top.
- 3** Pour 1–2 tubs Nestlé Carnation Half & Half Liquid Creamer Singles or Coffee-mate Original Liquid Creamer Singles into glass to create a “smoky” effect.

**Serving Suggestion:** Use 1–2 tubs flavored Coffee-mate Liquid Creamer Singles for a refreshing flavor option.





# Salmon Gravlax Florentine Eggs Benedict

**10 PORTIONS** | The brunch classic takes an upscale turn when smoked salmon and wilted spinach sub in for traditional Canadian bacon.

## INGREDIENTS

**20 each** Eggs, poached

**30 oz** Spinach, fresh, cleaned, stemmed, wilted

**10 each** English muffins, plain, split in half, toasted

**30 oz** Minor's® Hollandaise Sauce  
Gluten Free 12 x 1.5 pounds pouch,  
prepared, hot

**40 oz** Salmon gravlax

## METHOD



- 1** Top each half of the toasted English muffin with the following: 2 oz salmon gravlax, 1 ½ oz of wilted spinach, 1 poached egg, and 1 ½ oz prepared Hollandaise Sauce.
- 2** Garnish and serve warm, 2 half-muffins per portion.



# Hot Vanilla Chai

**1 PORTION** | Vanilla and a touch of cinnamon are the perfect soothing complements to spice-scented chai.

## INGREDIENTS

**4 oz** Chai Concentrate

**4 oz** Hot Water

**2 pumps** Coffee-mate® French Vanilla Liquid Creamer Concentrate

**1** Cinnamon Stick

## METHOD

- 1** Combine all ingredients except cinnamon stick in 10-oz mug or heat-proof glass; stir.
- 2** Garnish with cinnamon stick.
- 3** Serve.

**Makes (1)** 10 oz serving





# Made-to-Order Breakfast Muffin

**10 PORTIONS** | This breakfast sandwich has it all, from bacon and scrambled eggs to colorful red peppers and creamy country gravy.

## INGREDIENTS

**5 tsp** Olive oil

**20** Eggs

**5 oz** Onions, raw, julienned, sautéed

**5 oz** Red bell peppers, julienned, sautéed

**20** Bacon strips, pan-fried, cut in half, warm

**10** English muffins, plain, split, toasted

**20 oz** Trio® Southern Country Gravy Mix, prepared, hot

## METHOD

- 1** For each order, preheat a sauté pan over medium heat. Add ½ tsp olive oil and ½ oz each sautéed onions and peppers and cook until the vegetables are heated through.
- 2** Add 2 eggs to the pan and scramble until done.
- 3** Place 2 halved slices of bacon on a muffin half. Top with egg and vegetable mixture and 1 oz of Southern Country Gravy.
- 4** Serve with the remaining muffin half.

TRIO



# More Ideas for Breakfast



Potato Pancakes & Gravy  
made with Chef-mate®  
Country Sausage Gravy

1. **Add customization with DIY concepts** like oatmeal or breakfast porridge with mix-and-match toppings, "design your own" omelets and scrambles, or a coffee bar with a variety of mix-ins, flavored creamers, and other ingredients.
2. **Offer a breakfast smoothie or shake of the week** featuring seasonal vegetables, fruits, and flavor profiles.
3. **Tap the toast trend** with avocado toast and other on-trend curated toast specialties.
4. **Appease health-conscious diners** by offering the option of fresh fruit, sliced tomatoes, or even a grain side dish instead of breakfast potatoes.
5. **Menu a make-ahead strata, frittata, savory bread,** or other breakfast casserole which also represents a good way to cross-utilize other ingredients.
6. **A platter of smoked fish** with bagels, cream cheese spreads and/or flavored butters, sliced or chopped onions, capers, and other garnishes makes a great shareable breakfast signature.
7. Investigate such **global breakfast specialties** as Mexican migas, Chinese congee (rice porridge), and Japanese rolled omelets.
8. Speaking of global influences, **beverages like chai, horchata, Vietnamese coffee, and jasmine tea** play right along.
9. **Make a hash of the day** as a way to repurpose prep like rotisserie chicken, short ribs, or even roasted vegetables.
10. **Breakfast pizza and calzones** can be very popular, and made with standard ingredients from the morning's inventory, like bacon or ham, eggs, and cheeses.



# ABOUT Nestlé Brands at Breakfast

Nestlé Professional offers a number of products within its portfolio of brands that are appropriate for breakfast, from Chef-mate® Corned Beef Hash and Chorizo Skillet to Trio® Southern Country Gravy Mix and Minor's® global flavor concentrates and Hollandaise Sauce Concentrate.

In the beverage lineup, choose from a large selection of brewed and espresso-based coffee and espresso products, creamers, juices, and more, as well as dispensing equipment.



Chef-mate® Chorizo Skillet with Egg

For more information on the entire product line,  
go to [NestleProfessional.com](http://NestleProfessional.com).



The information provided is based on a general industry overview, and is not specific to your business operation. Each business is unique and decisions related to your business should be made after consultation with appropriate experts. All trademarks are owned by Société des Produits Nestlé S.A., Vevey, Switzerland unless otherwise noted.