Flambé is a procedure in which alcohol, mostly spirit, is added to a hot pan to create a burst of flame. It's very theatrical. There are a range of flambé dishes and these are often served at the gueridon in the restaurant. In this case, gas is being used but whatever the fuel, always check that it's in good working order. For this type of trolley, you would not use a cloth normally. The flambe trolley would be set up with all the equipment needed in advance to save time and to speed up the service but check that all equipment is spotlessly clean, polished, and well-presented and be sure that the trolley or the service table is wiped down between each use.

Place all the materials you need on the side. Always push, don't pull the trolley to the serving station in front of your guests. In this case, we're preparing crêpes Suzette. Thoroughly preheat the pan, and then add the ingredients for the crêpe. Only a small amount of spirit is needed to produce a brilliant flame, and for safety keep the trolley away from curtains and hangings and place the flammable spirit away from the heat source. Always know where the flame dampener is just in case there is a big fire risk.

You must warm the plates in order to serve a flambe. Use a dish warmer and one that's warmer than usual. Since the serving technique is meant to be attractive, you will use different equipment to that but you would use in the kitchen. Flambe is an impressive display and the aroma of the alcohol, and the flames certainly creates a unique restaurant atmosphere. Arrange attractively onto the serving plate and present to the customer.