



# Garlic Bread Recipe





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #16 Scoops (120 gm)	600 gm (21.2 oz)
Soft Butter	2 tsp (10 ml)	1.75 fl oz (50 ml)
Garlic Powder	½ tsp (2 ml)	2 tsp (10 ml)

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,  
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.



2. Can be served hot or cold.

Apply non-stick cooking spray to a ringed mold for the pureed bread. Combine 2 x #16 Scoops (or 1 #8 scoop/120 gm) of PE Whole Wheat Bread, 2 tsp (10ml) of soft butter and ½ tsp (2 ml) of garlic powder in a bowl and whisk together. Remove the mold.



Place garlic bread mixture inside the ringed mold on a plate (approximately 2 x #16 scoops, or 1 #8 scoop, per serving).



Garnish with a sprinkle of fine ground Parmesan Cheese – if desired.

Hot Service - Keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4° C or 40° F.

## Nutrition Facts Valeur nutritive

Per 1 each (89g) / par 1 each (89g)

Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories</b> 180	
<b>Fat / Lipides</b> 11g	<b>17%</b>
Saturated / satures 4.5g	
+ Trans / trans 0g	<b>22%</b>
<b>Cholesterol / Cholesterol</b> 10mg	
<b>Sodium / Sodium</b> 260mg	<b>11%</b>
<b>Carbohydrate / Glucides</b> 20g	<b>7%</b>
Fibre / Fibres 3g	<b>14%</b>
Sugars / Sucres 6g	
<b>Protein / Proteines</b> 3g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	8%



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