



# Lemon Meringue Pie





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Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21761)	#16 scoop (60 gm)	300 gm (10.6 oz)
Lemon Pudding	#20 scoop (45 mL)	225 mL gm (7.6 fl oz)
Whipped Cream	#24 scoop (40 mL)	200 mL gm (6.8 fl oz)

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. Place one 1.5 cm thick slice (or #16 scoop) of PE Original Bread Pudding on a plate or in a serving bowl (as desired).



3. Top with a #20 scoop (45 mL) of Lemon Pudding.



4. Finish the dessert by topping with a #20 scoop of Whipped Cream. Recommend serve cold.

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

Variations: the PE Original Bread Pudding can be plated by slice or by scoop, as desired.

