



Puree Toast





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #16 Scoop (120 gm)	600 gm (21 oz)
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.

2. Apply non-stick cooking spray to a ringed mold for the pureed bread.

Nutrition Facts Valeur nutritive

Per 1 each (120g) / par 1 each (120g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	200
Fat / Lipides 10g	15%
Saturated / satures 2.5g	
+ Trans / trans 0g	13%
Cholesterol / Cholesterol	0mg
Sodium / Sodium	340mg 14%
Carbohydrate / Glucides	28g 9%
Fibre / Fibres 5g	20%
Sugars / Sucres 9g	
Protein / Proteines	4g
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	4%
Iron / Fer	10%



Place 2 x #16 Scoop (120 gm) of PE Whole Wheat Bread inside the ringed mold on a plate.

Remove the mold.

Optional - garnish toast with soft butter or smooth jelly.

