Purée ESSENTIALS

Apple Pie Recipe

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Recipe Items:	1 Portion	5 Portions
PE Apple and Spice Bread Pudding (PE# 21758)	#16 Scoop (60 gm)	300 gm (10.6 oz.)
Smooth applesauce	#24 Scoop (38 ml)	190 ml (6.5 fl oz.)
Caramel Sauce	1Tbsp (15 ml)	75 ml (2.6 fl 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.

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.

Nutrition Facts
Valeur nutritive

Per 1 piece (115g) / par 1 piece (115g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 160	
Fat / Lipides 5g	**8%**
Saturated / satures 1.5g	
+ Trans / trans 0g	**7%**
Cholesterol / Cholesterol 0mg	
Sodium / Sodium 190mg	**8%**
Carbohydrate / Glucides 29g	**10%**
Fibre / Fibres 3g	**12%**
Sugars / Sucres 16g	
Protein / Proteines 2g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	6%
Calcium / Calcium	2%
Iron / Fer	6%

2. Place a #16 Scoop (60 gm) of the apple and spice bread pudding into the centre of the plate. Using a spoon or the back of the scoop, spread out the bread pudding slightly in each direction.

Do not lump scoop into the centre of the dish.

3. Over the top of the bread pudding, spread a #24 Scoop (38 ml) of the smooth apple sauce evenly.

4. Finish the dish by drizzling 1Tbsp (15 ml) of the caramel sauce over the top of the dessert in a criss-cross pattern (as shown). Serve hot or cold.

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.

Variations:
Diabetic: reduce portion size and omit/reduce Caramel Sauce.
Reduce portion sizes to also serve as a nourishment/snack.
Garnish with piped whipped cream floret or burst.
Add different topping combinations for variety.

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