



Butter Tart





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Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21761)	#10 scoop (95 gm)	475 gm (16.75 oz)
Lyons Caramel Dessert Sauce	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Whipped Cream (topping)	15 mL (1 Tbsp)	75 mL (2.5 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 each (125g) / par 1 each (125g)			
Amount		% Daily Value	
Teneur		% valeur quotidienne	
Calories / Calories	240		
Fat / Lipides	13g		20%
Saturated / satures	8g		
+ Trans / trans	0g		39%
Cholesterol / Cholesterol	65mg		
Sodium / Sodium	220mg		9%
Carbohydrate / Glucides	30g		10%
Fibre / Fibres	1g		5%
Sugars / Sucres	17g		
Protein / Proteines	3g		
Vitamin A / Vitamine A			8%
Vitamin C / Vitamine C			0%
Calcium / Calcium			4%
Iron / Fer			6%



2. Mix #10 Scoop (95 gm) of PE Original Bread Pudding with 1 Tbsp (15 ml) of Lyons Caramel Dessert Sauce.



3. Finish the dish by topping with 1 Tbsp (15 ml) of whipped cream.



Variations: garnish with additional Lyons Caramel Dessert sauce as desired. Variations to ingredients are not included in nutritional analysis.

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.

