



Chocolate Cheesecake





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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)
Cream Cheese	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Powdered Sugar	5 mL (1 tsp)	25 mL (1 Fl oz)
Lyons Chocolate Dessert Sauce	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.



2. Mix #10 Scoop (95 gm) of PE Carrot Cake Bread Pudding with 1 Tbsp (15 ml) of cream cheese and 1 tsp (5 ml) powdered sugar. Whisk together until smooth.



3. Finish the dish by drizzling 1 Tbsp (15 ml) of Lyons Chocolate Dessert Sauce over the top.



Variations: garnish with whipped cream 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.

Nutrition Facts		Valeur nutritive	
Per 1 serv (92g) / par 1 serv (92g)			
Amount		% Daily Value	
Teneur		% valeur quotidienne	
Calories / Calories	170		
Fat / Lipides	8g		12%
Saturated / satures	4.5g		
+ Trans / trans	0g		22%
Cholesterol / Cholesterol	35mg		
Sodium / Sodium	230mg		9%
Carbohydrate / Glucides	24g		8%
Fibre / Fibres	1g		6%
Sugars / Sucres	17g		
Protein / Proteines	3g		
Vitamin A / Vitamine A			5%
Vitamin C / Vitamine C			0%
Calcium / Calcium			4%
Iron / Fer			6%

