

Chocolate Éclair











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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)
Vanilla Pudding	30 mL (2 Tbsp)	150 ml (5 Fl oz)
Lyons Chocolate 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.



2. Place a #10 Scoop (95 gm) of PE Original Bread Pudding in a serving dish.

Nutrition Facts Valeur nutritive

Per 1 each (143g) / par 1 each (143g) Amount % Daily Value % valeur quotidienne Calories / Calories 270 Fat / Lipides 13g 21% Saturated / satures 8g + Trans / trans 0g 40% Cholesterol / Cholesterol 65mg Sodium / Sodium 280mg 12% Carbohydrate / Glucides 31g 10% Fibre / Fibres 2g 8% Sugars / Sucres 21g Protein / Proteines 4g Vitamin A / Vitamine A 8% Vitamin C / Vitamine C 0% Calcium / Calcium 6% Iron / Fer 8%



3. Cover with 2 Tbsp (30 ml) of vanilla pudding without covering the entire scoop of bread pudding (as shown).



4. Finish the dish by drizzling 1 Tbsp (15 ml) of Lyons Chocolate Dessert Sauce over the top and placing 1 Tbsp (15 ml) of whipped cream on top.



Variations: garnish with any Lyons Fruit Dessert sauces. 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.

