



Fruit Danish





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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 White Chocolate Dessert Sauce	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Lyons Kiwi 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. Place a #10 Scoop (95 gm) of PE Original Bread Pudding on a service plate.



3. Add the 1 Tbsp (15 ml) of Lyons White Chocolate sauce on top of the bread and finish dish with a 1 Tbsp (15 ml) of Lyons Kiwi Dessert sauce.

Nutrition Facts Valeur nutritive

Per 1 each (125g) / par 1 each (125g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 220	
Fat / Lipides 8g	12%
Saturated / satures 4.5g	
+ Trans / trans 0g	23%
Cholesterol / Cholesterol 45mg	
Sodium / Sodium 210mg	9%
Carbohydrate / Glucides 36g	12%
Fibre / Fibres 1g	6%
Sugars / Sucres 24g	
Protein / Proteines 5g	
Vitamin A / Vitamine A	8%
Vitamin C / Vitamine C	2%
Calcium / Calcium	4%
Iron / Fer	6%

Variations: Variations: for additional taste variety, replace 1/3 PE Bread Pudding with 1/3 PE Whole Wheat Bread, reduces the sweetness slightly. Any Lyons Fruit Dessert Sauces can be used for Danish variations. 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.



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