

## **Mango Danish**





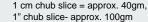






## **Mango Danish**

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 Mango 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. 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.

## **Nutrition Facts** Valeur nutritive

Calcium / Calcium

Iron / Fer

Per 1 each (125g) / par 1 each (125g) Amount % Daily Value Teneur % valeur quotidienne Calories / Calories 220 Fat / Lipides 8g Saturated / satures 4.5g + Trans / trans 0g 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%

4%

6%



3. Add drop of 1 Tbsp (15 ml) of Lyons Mango Dessert Sauce in the middle of the PE Original Bread Pudding in the plate, as shown.



4. Finish the dish by garnishing with swirls of 1 Tbsp (15 ml) of Lyons White Chocolate sauce.

Variations: for additional taste variety, replace 1/3 PE Bread Pudding with 1/3 PE Whole Wheat Bread, reduces the sweetness slightly. 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.

