



Mango 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 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" 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 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.

Nutrition Facts Valeur nutritive

Per 1 each (125g) / par 1 each (125g)

Amount Teneur	% Daily Value % 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%

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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