

Pumpkin Pie Recipe









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Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21	761) #16 Scoop (60 gm)	300 gm (10.6 oz)
Pumpkin Pie Filling (canned-smoot	h) #20 Scoop (47 ml)	235 ml (8 fl oz)
Nutritional analysis presented contains only	y these ingredients	1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm
	 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. Place a #16 Scoop (60 gm) of Original Bread Pudding into the centre of the plate. Using a spoon or the back of the scoop, spread out the bread pudding slightly in each direction. Do not lump scoop into the centre of the dish. 	Nutrition Facts Valeur nutritive Per 1 piece (108g) / par 1 piece (108g) Amount % Daily Valeur quotidier Calories / Calories 110 Fat / Lipides 4g G Saturated / satures 2.5g + Trans / trans 0g 11 Cholesterol / Cholesterol 25mg Sodium / Sodium 105mg 4 Carbohydrate / Glucides 16g 5 Fibre / Fibres 2g S Sugars / Sucres 8g Protein / Proteines 2g Vitamin A / Vitamine A 4 Vitamin C / Vitamine C 4 4 4
	3. Over the top of the bread pudding, spread a smooth pumpkin filling evenly.	#20 Scoop (47 ml) of the
	Garnish with piped whipped cream floret or bur 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 Essent temperatures below 4° C or 40° F.	

Additional variations to the pumpkin pie filling can be made, including adding in pudding, to increase flavor varieties.



Purée essentials

