# Purée <br> ESSENTIALS 

## Pumpkin Pie Recipe



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## Recipe Items:

PE Original Bread Pudding (PE\#21761)

## Pumpkin Pie Filling (canned-smooth)

Nutritional analysis presented contains only these ingredients

## 1 Portion

\#16 Scoop (60 gm)
\#20 Scoop (47 ml)


1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of $71^{\circ} \mathrm{C}$ or $160^{\circ} \mathrm{F}$.

Cold Service - Keep Puree Essentials food cold prior to service, below $4^{\circ} \mathrm{C}$ or $40^{\circ} \mathrm{F}$.
2. 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.

3. Over the top of the bread pudding, spread a \#20 Scoop ( 47 ml ) of the smooth pumpkin filling evenly.


Garnish with piped whipped cream floret or burst (garnish is not included in nutritional analysis). Serve hot or cold.

Hot Service - keep Puree Essentials food hot, at a minimum temperature of $66^{\circ} \mathrm{C}$ or $150^{\circ} \mathrm{F}$

Cold Service - If serving cold; keep Puree Essentials food temperatures below $4^{\circ} \mathrm{C}$ or $40^{\circ} \mathrm{F}$.

## Variations:

Diabetic: reduce portion size.
Reduce portion sizes to also serve as a nourishment/snack.
Add different topping combinations for variety.
Additional variations to the pumpkin pie filling can be made, including adding in pudding, to increase flavor varieties.

