



Raspberry 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 Raspberry Dessert Sauce	15mL (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 swirls of 1 Tbsp (15 ml) of Lyons White Chocolate sauce.



4. Finish the dish by garnishing with a drop of 1 Tbsp (15 ml) of Lyons Raspberry Dessert Sauce in the middle of the PE Original Bread Pudding on the plate, as shown.

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		% 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	220mg		9%
Carbohydrate / Glucides	35g		12%
Fibre / Fibres	1g		6%
Sugars / Sucres	24g		
Protein / Proteines	5g		
Vitamin A / Vitamine A			8%
Vitamin C / Vitamine C			0%
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.

