

Toast & Butter









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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)
Butter (or margarine) - soft	10 mL (2 tsp)	50 mL (1.7 Fl oz)
Nutritional analysis presented contains only	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. Combine a hot/warm #10 Scoop (95 gm) of PE Whole Wheat Bread with 2 tsp (10 ml) of soft butter (or margarine). Whisk together until butter is incorporated. 	Calories / Calories 200 Fat / Lipides 10g 15% Saturated / satures 3.5g + + Trans / trans 0g 17% Cholesterol / Cholesterol 5mg 50dium / Sodium 300mg 12% Carbohydrate / Glucides 29g 10%



3. On a service plate, place a scoop of the mixed PE Whole Wheat Bread and butter, and spread out slightly on the plate by gently using the back of the scoop.

Variations: butter (margarine) could be served on the top or the side of the PE Whole Wheat Bread for service so customers can see it on the plate. Variations to ingredients are not included in nutritional analysis.

Serve hot or cold.

Furée

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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