



Toast & Jelly





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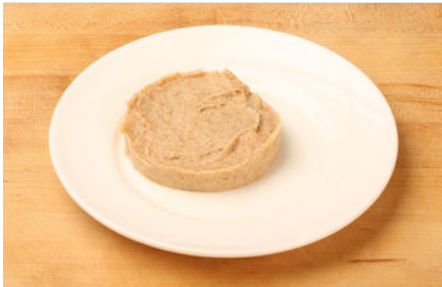
Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21761)	#10 scoop (95 gm)	475 gm (16.75 oz)
Lyons Raspberry Dessert Sauce (or clear fruit Jelly)	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Nutritional analysis presented contains only these ingredients		1 cm chub slice = approx. 40gm, 1" chub slice- 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. On a service plate, place #10 Scoop (95 gm) of PE Whole Wheat Bread (hot/warm) and spread out slightly on the plate by gently using the back of the scoop.



3. Finish the dish by placing the 1 Tbsp (15 ml) of clear fruit jelly to the side of the bread.

Nutrition Facts Valeur nutritive

Per 1 each (110g) / par 1 each (110g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 180	
Fat / Lipides 8g	12%
Saturated / saturés 2g	
+ Trans / trans 0g	10%
Cholesterol / Cholesterol 0mg	
Sodium / Sodium 270mg	11%
Carbohydrate / Glucides 26g	9%
Fibre / Fibres 4g	16%
Sugars / Sucres 11g	
Protein / Protéines 3g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	8%

Variations: serve the jelly on top of the bread for service, as desired. Variations to ingredients are not included in 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 Essentials food temperatures below 4°C or 40°F.



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