



Two-Bite Brownie Recipe





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Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21761)	2 x #16 scoops (120 gm)	600 gm (21.2 oz)
Chocolate Sauce	1 tsp (5 ml)	25 ml (0.9 fl oz)
White Chocolate Sauce	1 Tbsp (15 ml)	75 ml (2.6 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 2 x #16 (120 gm) of PE Original Bread Pudding and 1 teaspoon (5 ml) of chocolate sauce in a bowl and whisk together.

Place mixture into a serving nappy or small bowl using a scoop, spread slightly in dish.



3. Garnish with a drizzle of 1 Tablespoon of (15 ml) of White Chocolate Sauce.



Option - for smaller portion size, reduce portions by ½ and review nutritional analysis for changes.

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.

Nutrition Facts	
Valeur nutritive	
Per 1 each (140g) / par 1 each (140g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	240
Fat / Lipides	10g 16%
Saturated / satures	6g
+ Trans / trans	0g 29%
Cholesterol / Cholesterol	60mg
Sodium / Sodium	260mg 11%
Carbohydrate / Glucides	35g 12%
Fibre / Fibres	2g 7%
Sugars / Sucres	21g
Protein / Proteines	6g
Vitamin A / Vitamine A	10%
Vitamin C / Vitamine C	0%
Calcium / Calcium	4%
Iron / Fer	6%

