

## **Two-Bite Brownie Recipe**







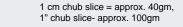




## **Two-Bite Brownie Recipe**

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. 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.

## Nutrition Facts Valeur nutritive

Per 1 each (140g) / par 1 each (140g)

Amount	% Daily	Value
Teneur	% valeur quotid	ienne
Calories / Calories 24	40	
Fat / Lipides 10g		<u>16%</u>
Saturated / satures	6g	
+ Trans / trans 0g		<u> 29%</u>
<b>Cholesterol / Choleste</b>	erol 60mg	
Sodium / Sodium 260	)mg	<u>11%</u>
Carbohydrate / Glucid	<b>les</b> 35g	<u>12%</u>
Fibre / Fibres 2g		7%
Sugars / Sucres 21	g	
Protein / Proteines 6	g	
Vitamin A / Vitamine A		10%
Vitamin C / Vitamine C		0%
Calcium / Calcium		4%
Iron / Fer		6%
Iron / Fer		6%



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



**Option** - for smaller portion size, reduce portions by  $\frac{1}{2}$  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.