



# Pancakes, Turkey Sausage & Baked Apple Slices





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	#10 scoop (95 gm)	475 gm (16.8 oz)
Butter	5 mL (1 tsp)	25 mL (0.9 fl oz)
Syrup	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE Sausage (or alternately Pork)	#12 scoop (80 gm)	400 gm (14.1 oz)
Smooth Applesauce	#8 scoop (118 mL)	590 mL (20 fl oz)
Cinnamon	1 mL (1/4 tsp) or less	5 mL (1 tsp) or less

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. In a bowl, combine #10 scoop (95 gm) of PE Whole Wheat bread, 5 ml (1 tsp) soft butter and 15 mL (1 Tbsp) of syrup and whisk together until smooth.

Scoop onto a service plate and spread out like a pancake with the back of the scoop.



3. Add #12 scoop (80 gm) of hot PE Sausage (or Pork) beside the pancake.



4. Serve #8 scoop (118 mL) of smooth applesauce on the side in a nappy and sprinkle lightly with cinnamon (optional).



Serve hot (Sausage/Pork) or cold (remaining ingredients)

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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