



Banana Cream Pie Recipe





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Recipe Items:	1 Portion	5 Portions
PE Banana Bread Pudding (PE#21763)	#16 Scoop (60 gm)	300 gm (10.6 oz)
Vanilla Pudding	#24 Scoop (38 ml)	190 ml (6.5 fl oz)
Caramel Sauce	1Tbsp (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.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F



2. Place a #16 Scoop (60 gm) of the Banana Bread Pudding into the centre of the plate. Using a spoon or the back of the scoop, spread out the bread pudding slightly in each direction.

Do not lump scoop into the centre of the dish.



3. Over the top of the bread pudding, spread a #24 Scoop (38 ml) of vanilla pudding evenly.



4. Finish by drizzling 1Tbsp (15 ml) of the caramel sauce over the top of the dessert in a criss-cross pattern (as shown).

Cold Service - keep Puree Essentials food temperatures cold, below 4° C or 40° F

Nutrition Facts	
Valeur nutritive	
Per 1 piece (118g) / par 1 piece (118g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 230	
Fat / Lipides 5g	8%
Saturated / satures 3g	
+ Trans / trans 0g	15%
Cholesterol / Cholesterol 30mg	
Sodium / Sodium 250mg	10%
Carbohydrate / Glucides 32g	11%
Fibre / Fibres less than 1g	4%
Sugars / Sucres 23g	
Protein / Proteines 3g	
Vitamin A / Vitamine A	4%
Vitamin C / Vitamine C	2%
Calcium / Calcium	6%
Iron / Fer	4%

Variations:

- Diabetic: reduce portion size and omit/reduce Caramel Sauce.
- Reduce portion sizes to also serve as a nourishment/snack.
- Garnish with piped whipped cream floret or burst.
- Add different topping combinations for variety. Use different pudding toppings for added variety.

