



Black Forest Cake





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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	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Lyons Chocolate Dessert Sauce	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Whipped Cream (topping)	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.

Nutrition Facts	
Valeur nutritive	
Per 1 each (141g) / par 1 each (141g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 260	
Fat / Lipides 13g	20%
Saturated / satures 8g	
+ Trans / trans 0g	39%
Cholesterol / Cholesterol 65mg	
Sodium / Sodium 250mg	10%
Carbohydrate / Glucides 36g	12%
Fibre / Fibres 2g	8%
Sugars / Sucres 25g	
Protein / Proteines 4g	
Vitamin A / Vitamine A	8%
Vitamin C / Vitamine C	0%
Calcium / Calcium	4%
Iron / Fer	10%



2. Place #10 Scoop (95 gm) of PE Original Bread Pudding into a service dish.



3. Drizzle 1 Tbsp (15 ml) of Lyons Raspberry Dessert Sauce over the top in a back and forth pattern (as shown).



4. Finish the dish by drizzling 1 Tbsp (15 ml) of Lyons Chocolate Dessert Sauce in a criss-cross pattern to the prior sauce. Top with 1 Tbsp (15 ml) of whipped cream.



Variations: cocoa powder can be sprinkled over the top if desired as a final garnish. 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.

