



Cinnamon Bun Recipe





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Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE# 21761)	#10 Scoop (95 gm)	475 gm (16.8 oz)
Cinnamon Sauce	2 tsp (10 ml)	50 ml (2.5 fl oz)
White Chocolate Sauce	2 tsp (10 ml)	50 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. Plate #10 scoop (95 gm) of original bread pudding.

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. Drizzle with 2 tsp (10 ml) of Cinnamon Dessert Sauce (in a coil to resemble a cinnamon bun).



3. Finish with 2 tsp (10 ml) of White Chocolate Dessert Sauce as "frosting".



Serve hot or cold

Hot Service - If serving hot; keep Puree Essentials food at a minimum temperature of 66°C or 150°F.

Cold Service - If serving chilled; keep Puree Essentials food temperatures below 4° C or 40° F.

Nutrition Facts Valeur nutritive

Per 1 plate (115g) / par 1 plate (115g)

Amount Teneur	% Daily Value % valeur quotidienne
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Calories / Calories 200

Fat / Lipides 9g **13%**

Saturated / satures 5g

+ Trans / trans 0g **25%**

Cholesterol / Cholesterol 45mg

Sodium / Sodium 220mg **9%**

Carbohydrate / Glucides 30g **10%**

Fibre / Fibres 1g **5%**

Sugars / Sucres 19g

Protein / Proteines 4g

Vitamin A / Vitamine A 8%

Vitamin C / Vitamine C 0%

Calcium / Calcium 4%

Iron / Fer 6%

Variations:

For flavour variety, add powdered sugar, cinnamon powder and other ground spices.



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