



Two Bite Fruit Snack





Two Bite Fruit Snack

Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21761)	#10 scoop (95 gm)	475 gm (16.75 oz)
Lyons Mango Dessert Sauce	15 mL (1 Tbsp)	75 mL (2.5 Fl oz)
Lyons White Chocolate Dessert Sauce	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.



2. Place 1 #10 (95 gm) of PE Original Bread into a small serving bowl using a scoop, spread slightly in dish.

Top with 1 Tbsp (15 ml) of Lyons Mango Dessert sauce.



3. Finish the dish by drizzling 1 Tbsp (15 ml) of Lyons White Chocolate Dessert sauce over the top.

Nutrition Facts	
Valeur nutritive	
Per 1 each (125g) / par 1 each (125g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 220	
Fat / Lipides 8g	12%
Saturated / saturés 4.5g	
+ Trans / trans 0g	23%
Cholesterol / Cholesterol 45mg	
Sodium / Sodium 210mg	9%
Carbohydrate / Glucides 36g	12%
Fibre / Fibres 1g	6%
Sugars / Sucres 24g	
Protein / Protéines 5g	
Vitamin A / Vitamine A	8%
Vitamin C / Vitamine C	2%
Calcium / Calcium	4%
Iron / Fer	6%

Variations: any Lyons fruit dessert sauces could be used for flavour variety. 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.

