

Banana Bread Pudding



Recipe Rating				
Total Time	45 Minutes			
Cooking Time	25 Minutes			
Total Labour	20 Minutes			
Knife Skills	Basic			

Equipment
Chef's knife/Peeler/Cutting
Board
Spoon/Spatula
Mixing Bowl or Pan
$\frac{1}{2}$ size- 2" deep production pans
Bulk Retherm Cart (or regular
oven) or Tray Service Retherm
Cart

Nutrition Facts Valeur nutritive				
Per 1 serv (81g) / par 1 serv (81g)				
Amount % Daily Teneur % valeur quotid				
Calories / Calories 130				
Fat / Lipides 3g	4%			
Saturated / satures 1g + Trans / trans 0g	4%			
Cholesterol / Cholesterol 45mg				
Sodium / Sodium 170mg	7%			
Carbohydrate / Glucides 21q	7%			
Fibre / Fibres 2q	7%			
Sugars / Sucres 11q Protein / Proteines 5g				
Vitamin A / Vitamine A				
Vitamin C / Vitamine C	4%			
Calcium / Calcium	6%			
Iron / Fer	6%			



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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Bread, Whole Wheat	545 gm	1.2 Lbs	1090 gm	2.4 Lbs
Liquid Egg	400 mL	13.5 fl oz	800 mL	27 fl oz
Milk, 2%	400 mL	13.5 fl oz	800 mL	27 fl oz
Brown Sugar	160 gm	5.7 oz	320 gm	11.4 oz
Banana, Fresh	530 gm	1.2 Lbs	1060 gm	2.4 Lbs

Method



1. In a large bowl, combine liquid egg, milk, and sugar.

Cut bread into cubes.

Peel and slice (or dice) bananas.



2. In the large bowl with the egg mixture, add the bread and combine with a spatula until all liquid has been absorbed into the bread cubes. Fold in bananas until mixed.

Transfer to a ½ size- 2" deep production pans that have been prepared with nonstick spray (or coated with butter).

ver with plastic wrap and aluminum foil. Cook in Multigen for 25 minutes.



3. **Bulk Method:** Cut into 80 gm pieces for service. Portion into service dishes or leave in bulk for dining room service.

Cold Plating: prepare and cool banana bread pudding in advance. Plate on service dishes in 80 gm portions.



4. Serve Hot or Cold.



Garnish: Banana slice or chocolate / caramel sauce

Food Accompany: Ice Cream or Sherbet

