

Bread Pudding







Recipe Rating	
Total Time	65 Minutes
Cooking Time	55 minutes
Total Labour	25 Minutes
Knife Skills	Basic

Equipment
<ul style="list-style-type: none"> • Mixing Bowl • Knife • ½ size- 2" deep production pans or individual serving size plates. • Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts Valeur nutritive	
Per 1 serv (85 g) / par 1 serv (85 g)	
Amount Teneur	%Daily Value %valeur quotidienne
Calories / Calories 220	
Fat / Lipides 11 g	16 %
Saturated / saturés 6 g	30 %
+ Trans / trans 0.2 g	
Cholesterol / Cholestérol 125 mg	41 %
Sodium / Sodium 190 mg	8 %
Carbohydrate / Glucides 25 g	8 %
Fibre / Fibres 1 g	3 %
Sugars / Sucres 6 g	
Protein / Protéines 5 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	10 %

	20 Portions		40 Portions	
	Metric	Standard	Metric	Standard
Loaf of bread, diced	647g	22.82 oz.	1294g	45.64 oz.
Base, Bread Pudding	1 L	2.11 pt.	2L	4.22 pt.

Method	
	<p>1. Thaw your pudding base.</p>
	<p>2. Cut your bread.</p>
	<p>3. Pour and mix together. Let soak for 15 min.</p>
	<p>4. Bulk: Put in oiled bulk pan for bulk regeneration. Regenerate for 55 mins in Burlodge Multigen or Regen Oven. Cold Plating: Put into oiled individual dishes for regeneration. Place dish on hot side of tray and regenerate for 55 min and serve</p>
<p>Garnish: n/a</p>	