

# Mixed Berry Bread Pudding



Recipe Rating	
Total Time	55 Minutes
Cooking Time	35 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Whisk/Spatula
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) <b>or</b> Tray Service Retherm Cart

Nutrition Facts Valeur nutritive	
Per 1 serv (81g) / par 1 serv (81g)	
Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories</b>	<b>120</b>
<b>Fat / Lipides</b> 3g	<b>4%</b>
Saturated / satures 1g	
+ Trans / trans 0g	<b>4%</b>
<b>Cholesterol / Cholesterol</b>	<b>45mg</b>
<b>Sodium / Sodium</b>	<b>200mg</b>
<b>Carbohydrate / Glucides</b>	<b>19g</b>
Fibre / Fibres 3g	<b>12%</b>
Sugars / Sucres 7g	
<b>Protein / Proteines</b>	<b>6g</b>
<b>Vitamin A / Vitamine A</b>	
<b>Vitamin C / Vitamine C</b>	<b>0%</b>
<b>Calcium / Calcium</b>	<b>6%</b>
<b>Iron / Fer</b>	<b>8%</b>

# Mixed Berry Bread Pudding

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Bread, Whole Wheat	700 gm	1.6 Lbs	1.4 Kg	3.2 Lbs
Liquid Egg	400 mL	13.5 fl oz	800 mL	27 fl oz
Milk, 2%	250 mL	8.5 fl oz	500 mL	17 fl oz
Brown Sugar	80 gm	2.8 oz	160 gm	5.6 oz
Mixed Berries	625 gm	1.4 Lbs	1.25 Kg	2.8 Lbs

## Method



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

Cut bread into cubes.



2. In the large bowl with the egg mixture, add the bread and mixed berries. Fold together with a spatula until all liquid has been absorbed into the bread cubes. Transfer to ½ size- 2" deep production that have been prepared with nonstick spray (or coated with butter). Cover with plastic wrap and aluminum foil. Cook in Multigen for 35 minutes.

Alternately for cold plating, place in individual serving dish.



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

**Cold Plating:** Plate on service dishes in 80 gm portions.



4. Serve Hot or Cold.



Garnish: **Whipped Cream**

Food Accompany: **Ice Cream or Sherbet**

