

Pyre



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This recipe is available for:

- Convotherm mini

Accessories:

- 2/3 GN Granite enamelled tray, 40mm deep, 3004034

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- Chilled 4°C
- 6 Portions
- From Scratch

Stage 1
150 °C

Combi-steam

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Ingredients

- | | |
|-------|----------------------|
| 8 pcs | Rolls in thin slices |
| 8 pcs | Big Apples |
| 1 l | Milk |
| 4 pcs | Eggs |
| 4 tbs | Sugar |
| 2 tbs | Cinnamon ground |
| 2 tbs | Breadcrumbs |
| 4 tbs | Cinnamon Sugar |

1. Food Preparation

Cover a well greased GN alternately with the bread cut into thin slices, the grated apples and the raisins. Last, a layer of bread. Mix the milk, sugar, cinnamon and egg well and pour evenly over the top. Finally, sprinkle with cinnamon, sugar and breadcrumbs.

2. Cooking Instruction

If the dish is baked in portions in trays, the cooking time is reduced by 15 minutes.

3. Food Serving Instruction

The finished casserole can be garnished with powdered sugar and fresh fruit. It goes well with warm custard.