Pyre

26:07

This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

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

PROFILE

Chilled 4°C

6 Portions

From Scratch

Stage 1
150 °C

Combi-steam

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RECIPE

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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.