

Pyre



 57:58




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

 00:50 | -

 2

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.