


Bread and Butter Pudding

Cuisine: English
Food category: Desserts



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Company: Retigo



Program steps

Preheating:

180 °C

1

Hot air

100 %

Termination by time

00:30 hh:mm

160 °C

100 %

Ingredients - number of portions - 4

Name	Value	Unit
Sliced bread	8	pcs
chicken eggs	4	pcs
Whole milk	500	ml
raisins	200	g
sugar	200	g
Butter	100	g

Nutrition and allergens

Allergens: 12, 3, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	362.5 kJ
Carbohydrate	87.5 g
Fat	0.3 g
Protein	1.5 g
Water	0 g

Directions

Butter 8 slices of bread and cut diagonally into 4 pieces.
Place the pieces into the Vision Pan with the "point" facing upwards.
Then sprinkle with the raisins and castor sugar.
Now, mix the eggs together with the milk and gently pour onto the bread.
Sprinkle lightly with ground cinnamon and place into the Retigo oven.
Server with Vanilla ice cream.

Recommended accessories



Vision Pan