



Professional[®]

Dessert Specialties



Features and Benefits:

- + No Gluten Containing Ingredients
- + Vegetarian
- + Restaurant quality results
- + Make ahead convenience
- + Convenient and easy to prepare:
Crème Caramel and Crème
Brûlée: no water bath
required, prepare on stove top
- + Shelf stable until prepared
- + Can be served individually
or family style



Chef Inspired:

Crème Caramel:

Layer sliced bananas over caramel sauce for added flavour.

Crème Brûlée:

Mix a small amount of irish cream whiskey into mix for an elevated dessert.



Crème Brûlée Bread Pudding

With the combination of two classic desserts, this bread pudding is sure to be a crowd pleaser.

Hands On: 15 minutes

Total Time: 1 hour 35 minutes
(+ 1 hour chilling time)

Ingredients for 16 - 1/2 cup (125 mL) servings

- 2 1/3 cups (575 mL) Dr. Oetker Crème Brûlée Mix
- 4 cups (1 L) 35% whipping cream
- 4 cups (1 L) 2% milk
- 1/4 cup (60 mL) brown sugar
- 16 cups (4 L) cubed day-old bread
- 1/4 cup (60 mL) turbinado or brown sugar

- 1 Preheat oven to 300°F (165°C). Grease 13- x 9-inch (3.5 L) casserole dish.
- 2 In large bowl, whisk together Crème Brûlée mix, cream, milk and brown sugar until dissolved. Fold in cubed bread; let stand for 15 to 20 minutes or until most of the liquid is absorbed.
- 3 Spoon into prepared baking dish; bake for about 1 hour or until puffed, golden and set. Sprinkle turbinado over top of bread pudding.
- 4 Broil on high for about 2 minutes or until top is golden and caramelized. Let cool for 1 hour before serving.

Chef's Tip:

Plan ahead – it's always best to use leftover day-old bread rather than a fresh loaf for bread pudding.

Recipe



| ORDER CODE | GTIN | Product Name | PACK SIZE | Servings Per Case | Case Gr. Wt. (KG) |
|-------------|----------------|--|-----------|-------------------|-------------------|
| 1-90-083122 | 10058336831222 | Crème Caramel Mix (sauce not included) | 2 x 1 kg | 116 x 125 mL | 2.10 |
| 1-90-083124 | 10058336831246 | Crème Brûlée Mix | 2 x 1 kg | 88 x 125 mL | 2.10 |



Dr. Oetker Canada Ltd., 2229 Drew Rd., Mississauga, ON L5S 1E5
www.oetker-professional.ca info@oetker-professional.ca