

FLEXING BREAD



RECIPE:

Chocolate bread and butter pudding

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
11653	Frozen	Fletchers Thick Sliced White Bread	150g	8x800g
01586	Chilled	Everyday Favourites Unsalted Butter	40g	20x250g
81436	Chilled	Whole Milk	500ml	10x1ltr
06175	Chilled	Double Cream	500ml	1x2.27ltr
66032	Ambient	Tate & Lyle Light Soft Brown Sugar	100g	4x3kg
52965	Ambient	Mars Bar	2	1x48sgl
52960	Ambient	Snickers	2	1x48sgl

Prep Time: 15 mins

Time to cook: 40 mins

Method:

For making the pudding:

- Butter the bread and cut into triangle quarters - layer half of these butter side up into a deep oven proof dish
- Whisk the eggs in a bowl with the sugar, the milk and cream. Pour into a jug
- Chop the chocolate bars up into chunks and layer evenly over the bread
- Top with the remaining triangles of bread butter side up to form a neat top
- Pour over the egg mixture and press the bread down with the back of a spoon
- Allow the bread to soak for 5 minutes

For baking:

- Place in a cool oven at 140C for approximately 45 minutes, until the pudding has risen, set and is crusty on the top
- Allow to stand for 5 minutes before serving
- Serve with custard or cream

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RECIPE:

Monte Cristo Sandwich

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
11653	Frozen	Fletchers Thick Sliced White Bread	20 slices	8x800g
49682	Ambient	Colman's Dijon Mustard	60g	2x2.25ltr*
04123	Ambient	Everyday Favourites Light Mayonnaise	60g	1x2.5ltr
45683	Chilled	Sliced Gammon Ham	800g	6x500g*
73477	Chilled	French Gruyere-Style Block	500g	4x1.5kg*
09126	Chilled	Everyday Favourites Free Range Medium Eggs	10	1x180
04439	Ambient	Everyday Favourites Cooking Salt	3g	4x3kg*
50396	Ambient	Everyday Favourites Cracked Black Peppercorn	5g	6x450g*
01587	Chilled	Everyday Favourites Salted Butter	60g	40x250g
03435	Ambient	Everyday Favourites Extended Life Vegetable Oil - Polybottle	60ml	4x5ltr
31514	Ambient	Tate & Lyle Fairtrade Icing Sugar	20g	10x500g
04389	Ambient	Everyday Favourites Pure Canadian Maple Syrup	50ml	6x620g*

Prep time: 10 mins

Time to cook: 10 mins

Method:

For making the sandwich:

- Lay 10 slices of bread on a board
- Mix the Dijon mustard and mayonnaise together and spread on the bread – top with the gammon ham
- Grate the gruyere cheese and lay on top of the ham
- Place the other 10 slices of bread on top making sandwiches - press firmly together

For the egg mix:

- Crack the eggs into a wide dish and mix together with salt and pepper until well combined
- Heat half the amount of the butter and oil in a large thick bottomed frying pan or on a flat griddle
- Dip each sandwich in the egg mix on both sides to coat, remove excess egg with your hand, do not allow to soak

For plating:

- Place the egg sandwich in the hot butter and oil/fry quickly to brown on both sides
- Drain well and place on a plate. Dust by sieving icing sugar and then drizzle maple syrup on

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RECIPE:

Chocolate Hazelnut Rolls with Chocolate Dip

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
11653	Frozen	Fletchers Thick Sliced White Bread	10 slices	8x800g
51072	Ambient	Ferrero Nutella	100g	4x1.35kg
09126	Chilled	Everyday Favourites Free Range Medium Eggs	2	1x180
80262	Ambient	Tate & Lyle Caster Sugar Drum	50g	1x3kg
70371	Ambient	Everyday Favourites Ground Cinnamon	10g	6x450g*
55097	Ambient	Callebaut White Chocolate Callet		1x2.5kg

Prep Time: 5 mins

Time to cook: 15 mins

Method:

For making the rolls:

- Remove the crusts from the bread and rolling pin each slice out so it is twice the length and thin
- Spread each slice with nutella and roll from the long side to form a cigar shape
- Beat the egg and lightly brush on the rolls
- Mix the caster sugar and cinnamon together. Place on a wide plate and roll the eggy cigar in so that you coat it

For baking:

- Place the rolls onto a baking tray lined with silicone paper
- Bake in a hot oven at 200C for 10 minutes, then turn over and bake for a further 5 minutes
- Serve with melted white chocolate