

Chocolate Chip Croissant Bread Pudding

Rich flaky buttery croissants are folded into fresh cream, eggs, sugar and pure vanilla extract, then combined with chocolate chips and baked to perfection.

Chef Pierre®

Anchor™ FP
FOOD PROFESSIONALS

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CHOCOLATE CHIP CROISSANT BREAD PUDDING



DIRECTIONS:



YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Bakery	8 each	Chef Pierre Croissant, Cut Into 1" Pieces	3.84	8403	
	1 ¼ cup	Liquid Eggs	1.60		
Anchor Food Professionals	2 cups	Chef's Cooking Cream	1.92	113759	
	2 cups	Sugar	.32		
Nielsen Massey	2 tsp.	Pure Vanilla Extract	.14	71099	
	¾ cup	Semi Sweet Baking Chip, Divided	.90		

FOOD COST CALCULATOR

Menu Price \$	\$34.99
Total Cost \$	\$8.72
Cost Margin %	25%
Net Profit \$	\$26.27

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Miguel Palmieri

Directions for the Operator:

1. Preheat oven to 350°.
2. Place sliced croissant pieces on a sheet pan and bake for 5-7 minutes, until slightly toasted. Remove and allow to cool.
3. In a bowl, combine the liquid egg, cream and sugar. Whisking until the sugar is dissolved; then blend in the vanilla extract.
4. Place the croissant pieces in a greased half size foil hotel pan, and sprinkle half of the chocolate chips on top.
5. Pour the egg mixture evenly over the top of the croissant pieces. Cover with plastic film and place under refrigeration for 15-20 minutes.
6. Remove the film, and evenly distribute the remaining chocolate chips over the top.
7. Place uncovered in oven and bake for 35-40 minutes or until set. Allow to cool slightly and cut into 8 portions. Cover and hold under refrigeration, if not serving immediately.

Directions for the Consumer:

1. Allow pudding to sit a room temperature for 1 hour.
2. Preheat oven on low.
3. Place pudding in the oven and heat for 30-45 minutes, checking halfway through and rotate pan. Internal temperature should be at least 160°.