

Banana Foster Croissant Bread Pudding

Batch 10.00				
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Fully Baked Croissants	223.450	22.49	2.249	1020.34
Chiquita Banana Purée	249.250	25.09	2.509	1138.16
Kahlua	34.250	3.45	0.345	156.40
Chiquita Banana Purée Extract	3.800	0.38	0.038	17.35
Dark Rum	28.230	2.84	0.284	128.91
Dark Brown Sugar	209.910	21.13	2.113	958.52
Heavy Whipping Cream	135.370	13.63	1.363	618.14
Whole Eggs	108.600	10.93	1.093	495.90
Ground Cinnamon	0.300	0.03	0.003	1.37
Ground Nutmeg	0.200	0.02	0.002	0.91
Total:	993.36	100%	10.00	4536.00

To Prepare:

1. Cut croissants into 2 inch pieces and place on bottom of greased, deep dish baking pan.
2. Whisk together remaining ingredients and pour over croissants.
3. Let sit in refrigerator at least 2 hours or up to 12 hours.
4. Preheat oven to 350°F.
5. Bake 30-40 minutes, or until dark golden brown.
6. Remove from oven and place on cooling rack.
7. Garnish with white chocolate sauce, if desired.



natural extracts

