



Institutional Foodservice Recipe  
**STANDARDIZED HACCP PROCEDURE**

## **Breakfast Recipe Book**

- Puree Plain Bread / Pancake / French Toast / Bagel
- Puree Cinnamon Roll
- Puree FruitRite 'Raisin Bread'





# Institutional Foodservice Recipe

## STANDARDIZED HACCP PROCEDURE



<b>Recipe Name:</b>	Puree Bread		
<b>Yield: (# of portions)</b>	<b>7</b>	<b>14</b>	<b>28</b>
<b>Ingredients:</b>			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	1 cups / 250 mL	2 cups / 500 mL	4 cups / 1 L
Vegetable Oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
<b>Method:</b>			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature) and add liquids to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Flatten with spatula, if desired, to provide the appearance of a slice of bread.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

**Taste variety:**

**Pancake** – Top flattened portion of bread with Maple Syrup and serve.

**French Toast** – Sprinkle flattened portion of bread with cinnamon, top with Maple Syrup and serve.

**Sandwich** – refer to ‘Sandwich Filling Recipe’ for preparation procedure.

**Bagel** – top with whipped cream cheese

For further information on this recipe, CMI products or testing results, please contact us at [info@mdmktg.ca](mailto:info@mdmktg.ca)



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<b>Recipe Name:</b>	Puree Cinnamon Roll		
<b>Yield: (# of portions)</b>	<b>7</b>	<b>14</b>	<b>28</b>
<b>Ingredients:</b>			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Cinnamon	1 tsp / 5 mL	2 tsp / 10 mL	4 tsp / 20 mL
Hot Water (165-180° F)	1 cup / 250 mL	2 cups / 500 mL	4 cup / 560 mL
Vegetable Oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Garnish: Cream Cheese Icing			
<b>Method:</b>			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.			
5. Add cinnamon and mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Optional: Garnish with drizzle of Cream Cheese Icing.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

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<b>Recipe Name:</b>	Puree FruitRite 'Raisin Bread'		
<b>Yield: (# of portions)</b>	<b>7</b>	<b>14</b>	<b>28</b>
<b>Ingredients:</b>			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Cinnamon	1 tsp / 5 mL	2 tsp / 10 mL	4 tsp / 20 mL
Hot Water (165-180° F)	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 mL
FruitRite Dried Fruit Spread	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Pineapple Juice	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Garnish: Vanilla Icing			
<b>Method:</b>			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Add Cinnamon to the bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of pineapple juice, FruitRite Dried Fruit Spread and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Optional: Garnish with drizzle of Vanilla Icing.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

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