



CREAMY BAKED RICE BREAKFAST PUDDING

Yield: 50/100 servings

Serving Size:
3/4 cup



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APPROXIMATE NUTRIENTS PER SERVING: Calories 245, Protein 7 g, Carbohydrate 53 g, Total Fat 1 g, Saturated Fat 0 g, Cholesterol 2 mg, Vitamin A 1827 IU, Vitamin C 4 mg, Iron 1 mg, Calcium 164 mg, Sodium 208 mg, Dietary Fiber 4 g

CREAMY BAKED RICE BREAKFAST PUDDING

Prep Time: 15-20 minutes

Cook Time: 2 hours



50 SERVINGS

100 SERVINGS

INGREDIENTS

WEIGHT MEASURE

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DIRECTIONS

Nonfat milk (using reconstituted dry, nonfat milk powder)

1 ½ gal

3 gal

Apricots, canned, in juice, drained, diced, reserve 1-2 qt apricot juice

3 qt ½ cup dices/1 qt juice

1 ½ gal 1 cup dices/2 qt juice

Maple syrup

1 ½ cups

3 cups

Cinnamon, ground

2 tbsp

¼ cup

Salt

1 tbsp

2 tbsp

Brown rice, cooked*

6 lb 14 oz

1 gal

13 lb 12 oz

2 gal

White rice, cooked*

5 lb 1 oz

2 qt 1 cup

10 lb 2 oz

1 gal 2 cups

Cranberries, dried

2 lb

1 ½ qt ¾ cup

4 lb

3 qt 1 ½ cup

1. In a large bowl, combine milk, reserved apricot juice, maple syrup, cinnamon and salt. Stir in rice and cranberries. Pour mixture into full-size hotel pans (4" x 21" x 13"). For 50 servings use 1 pan, for 100 servings use 2 pans and cover with foil. Place pans into a preheated 350°F oven and bake for 1 hour. Uncover, stir in diced apricots and continue to bake for 35-40 minutes or until mixture starts to thicken. Critical Control Point: Cook to an internal temperature of 135°F or higher.

2. Remove from heat. Place covered on a steam table and let stand for 25-30 minutes before serving. Critical Control Point: Hold hot at 135°F or higher for service.

3. Pudding may be cooled, covered and refrigerated. Cool pudding from 135°F to 70°F within 2 hours. Then cool it to 41°F or lower in the next 4 hours. Critical Control Point: Refrigerate below 41°F.

Cinnamon, ground, for garnish

As needed

As needed

4. To Serve: May be served hot or cold. For each serving, scoop ¾ cup (scant No. 5 scoop) serving of pudding into a bowl and sprinkle top with cinnamon to garnish.

Pudding may be prepared in advance, cooled and reheated for service (directions below).

Options: Stir in other fruit, such as peaches, plums, pears or apples, as well as nuts, coconut, etc.

ONE SERVING PROVIDES: 1 oz eq G, ½ cup F

REHEATING: Critical Control Point: Reheat to 165°F or higher for 15 seconds, within 2 hours.

*Follow package cooking instructions or visit MenuRice.com for suggested rice preparation methods. Recipe may utilize fresh cooked rice or rice prepared in advance and chilled. When cooking and chilling rice for use in recipes, follow proper Critical Control Points for chilling procedures and hold cold at 41°F or lower until ready to use as directed.