



NUTELLA CRÈME PUFF BREAD PUDDING

Specialty dessert item

Yield: 2 5 oz portions



INGREDIENTS

- 8 oz **RICH'S** CULINARY SOLUTIONS SWEET EGGSPEDITES™ LIQUID (#14008)
- 1 oz **RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
- 1 tsp. Nutella Spread
- 4 Unit **RICH'S** Cream Puff Shell, 60 Count, 1.02 oz (#08467)

DIRECTIONS

- 1 Thaw out Rich's Crème Puff Shells and cut into 1" sized pieces.
- 2 Add the pieces into a metal bowl with Rich's Sweet Eggspedites®.
- 3 Combine the bread pudding base and Nutella with crème puff shells. Let crème puff shells absorb the bread pudding mix for a few minutes.
- 4 Scoop the batter into 5 oz. ramekins.
- 5 Bake in a convection oven for approximately 20-25 minutes at 325°F.
- 6 Garnish with Rich's On Top®.

CHEF NOTES

Sweet Eggspedites® is intended for further cooking, batter must reach 165°F for food safety and quality.