

Apple & Sausage French Toast Bake

Company: Egg Farmers of Ontario
Cook Time: ~75 minutes

Serving Size: 3.5" x 2.5"/236 g/8.3 oz
Cook Temperature: 325°F/165°C

Yield: 25 Portions

Step	Ingredients	Metric Weight	Metric Volume	Imperial Weight	Imperial Volume
2	Precooked Pork Breakfast Sausage	1.15 kg	-	1 lbs 8 oz	-
3	Apple, Granny Smith, medium, cored	5 each	1.45 L	5 each	5 ¾ cup
4	Leftover Bread/Croissants	-	5.55 L	-	5 ½ Qt
5	Eggs, large	25 each	1.15 L liquid eggs	25 each	4 c. & 2 T liquid eggs
5	Milk, 2 %	-	1.14 L	-	4 cup & 2 T
5	Cinnamon	13 g	20 ml	0.5 oz	4 tsp
5	Maple Syrup or table syrup	-	200 ml	-	¾ cup
6	Margarine	110 g	125 ml	4 oz	½ cup
7	Maple Syrup or table syrup	-	100 ml	-	1/3 cup & 4 tsp

Preparation Steps to use:

Wash hands before beginning preparation and sanitize surfaces/equipment.

1. The day before thaw the frozen precooked breakfast sausage links or alternatively any leftover cooked pork sausages under refrigeration. Hold at <40°F/4°C.
2. Place thawed cooked breakfast sausages into the food processor and pulse until crumbled. Transfer to a large bowl, cover and hold at <40°F/4°C.
3. Wash the apples under running water and core. Dice/slice the apples with skin on into ¼" pieces. Add to the bowl with the crumbled sausage; mix gently.
4. Cut the leftover/stale bread/croissants into ½ inch chunks. Transfer to the bowl with the apples and sausage. Combine and transfer to a greased 2" deep full size insert pan per 25 servings. Spread evenly in the prepared baking pan.
5. In another large bowl, whisk together the eggs, milk, and cinnamon; then add the syrup. Pour evenly over the bread mixture. Cover with plastic wrap or lid and refrigerate overnight at <40°F/4°C.
6. The next day, preheat convection oven to 325°F/165°C. Remove the insert pan from refrigerator while the oven heats and remove the lid. Dot margarine over the top of the bread mixture. Place the insert pan into the preheated oven and bake covered with lid/foil for 60 minutes. Remove lid and bake uncovered for an additional 15 minutes until golden brown and set. CCP-Cook to an internal temperature of 165°F/74°C held for at least 15 seconds. Remove from the oven.
7. Heat the last amount of syrup in microwave or alternatively in a small pot on stove top. Once heated, pour over the Apple & Sausage French Toast Bake and allow to stand 10 minutes before serving.
8. CCP-Hold at >140°F/60°C until service. Cut insert pan into 3.5" by 2.5" portions.
9. At point of service, may garnish with a dollop of whipped cream and additional maple/table syrup if desired.

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Plating/Garnishing Suggestions:

Serve with fresh fruit like blueberries and slices of melon. May garnish with a dollop of whipped cream and additional warmed maple/table syrup.

CCP-Maintain >140°F/60°C for a maximum of 4 hours. Temperature should be taken every 2 hours during holding.

CCP-COOL: Product must reach 140°F/60°C to 70°F/21°C within 2 hours and 70°F/21°C to 40°F/4°C within 4 hours.

NOTE: Refer to local or regional public health regulations for any hot holding time limits.

Nutritional Information Per Serving: 1 piece (236 g/8.3 oz)

Calories	% of Calories from Protein	Protein	Carbohydrate	Total Fat	Saturated Fat	Trans Fat	Cholesterol	Total Sugars	Total Dietary Fiber	Sodium	Potassium	Calcium	Iron
430 kcal	17 %	19 g	37 g	24 g	8 g	0.1 g	225 mg	15 g	1 g	570 mg	40 mg	150 mg	2.25 mg

Vitamin A	Vitamin C
137 RE	1.5 mg