



STUFFED FRENCH TOAST & MIXED BERRY STRATA

Flakey Butter Rolls filled with a cream cheese and fresh berry filling baked in a French Toast Strata.

FSD

Yield: 12 Portions

Total Weight: Five Pounds

INGREDIENTS

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| 12 Each | PLAIN CROISSANT FLAKE ROLL DGH (11738) |
| 12 fl.oz. | JWA CREAM CHEESE PASTRY FILLING BAG-EEZ (02907) |
| 2.5 qt. | RICH N EASY FRENCH TOAST BATTER (14008) |
| 24 fl.oz. | RICH N EASY CRÈME ANGLAISE (VANILLA SA (13930) |
| 1.5 C | Mixed Fresh Berries |
| | Powdered sugar |



DIRECTIONS

1. Proof and Bake Butter Flake rolls per directions. Cool and split in half.
2. Fill each roll with one ounce of cream cheese filling and three or four berries.
3. Place stuffed rolls on well greased 9X13 baking dish, add 2.5 quarts of French Toast Batter, press down to ensure they soak in the batter. Scatter remaining Berries throughout the dish.
4. Cover baking dish and bake @ 300 for 50 minutes. Remove cover and bake @350 for 10 minutes.
5. Allow to cool and garnish with powder sugar. Serve with 2 ounces of warm Crème Anglaise

CHEF NOTES

I found the best way to portion is to use a 4 inch ring cutter. During validation the individual strata were baked in a muffin pan for another alternative.