Pear baked French toast

NZBR-009 · Week 2 / Thursday · Source page 11

Yield: 10 portions · Provisional 10 breakfast serves · Ages 3–5

INGREDIENTS

300 g seedless wholemeal bread

5 eggs

420 mL pasteurised milk

300 g peeled and cored pear

10 mL canola oil

2 g cinnamon



Illustrative serving; follow ingredients and serving-texture guidance.

PREPARATION

Cut bread into soft pieces and soak in whisked eggs, milk and cinnamon. Dice and steam pear until spoon-soft. Fold pear through bread, spread into a shallow oiled dish and bake at 170°C until fully set, about 25–35 minutes. Cut into 10 soft portions.

ALLERGEN CHECK

Egg, milk, wheat (gluten)

Verify product labels and serving texture before service. See page 2 for review and kitchen checks.

MENU DESIGN

The 20-day rotation changes the main dish and uses different methods across the month. The ten additional recipes offer replacements for equipment, supply or service constraints. Seasonal produce substitutions are treated as changes to the same recipe.

SERVING FOR TAMARIKI

Provide drinking water. Use starter portions and adjust for the child. Serve food seated and supervised, with age-appropriate textures and sizes. Keep bread tender and fillings moist. Review each individual feeding or allergy plan before service.

NEW ZEALAND REFERENCES

Healthy Food and Drink Toolkit for Early Learning Services KidsHealth New Zealand breakfast and meal ideas Bowen Early Childhood Education Centre meal examples Ministry of Health early learning choking guidance

KITCHEN TESTING

Weigh prepped edible portions, check actual yields, verify ingredient labels and cross-contact controls, and test the methods in the centre kitchen. Apply the centre’s food control procedures to cooling, reheating and service. Supplier costs and qualified review are pending.

https://menunio.com/kindergarten/breakfast/rotation/recipes/nzbr-009/

AARTI REVIEW DRAFT