Oven baked egg custard with pumpkin and spinach

NZB-0597 · Savoury breakfasts · Warm · 10 children

INGREDIENTS

eggs · 10 each

pasteurised milk · 230 mL

canola oil · 10 mL

pumpkin · 190 g

spinach · 190 g

Prepared produce weights are edible weights. Adjust portions and textures for the individual child.



Illustrative family serving; produce varies by recipe.

PREPARATION

1. Remove pumpkin skin and seeds, then steam until spoon-soft and mash.
2. Remove coarse stems. Finely chop spinach, cook until soft and drain well.
3. Oil a shallow oven dish. Whisk eggs and milk, stir in cooled vegetables and bake at 165°C until fully set. Divide into soft pieces.
4. Divide the finished batch into 10 starting portions. Adjust texture and portion for the individual child.

SERVING TEXTURE

Serve soft, manageable pieces or a moist mash. Seat and supervise children while eating. Use each child's feeding plan where applicable.

ALLERGEN CHECK

Egg, milk. Verify product labels, substitutions, individual plans and cross-contact controls.

SHARED INGREDIENTS

eggs, pasteurised milk, canola oil, pumpkin, spinach

Approx. preparation 15–20 min + an extra 10-minute serving allowance. Cooking time varies. Estimates are not kitchen-tested.

Provisional batch for 10 children aged 3–5. Recipe review copy. Check individual allergy, nutrition, feeding and food safety plans. Cost estimate pending verification.