

Buncha Crunch® Pineapple and Marshmallow White Chocolate Rice Pudding

Simple additions make this rice pudding a creative and candy-filled dessert.

Yield: 21 lbs
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
White Chocolate Rice Pudding, prepared	262	oz	6-1/4 qt
Nestlé® Crunch® Candy Pieces, Buncha Crunch	10	oz	3 cups
Pineapple, dried, chopped	50	oz	2-1/4 qt
Marshmallows, mini	12.5	oz	7 cups

Preparation Steps

1. Top 1/2 cup of rice pudding with 1 Tbsp Buncha Crunch, 2 Tbsp pineapple and 2 Tbsp marshmallows.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	348
Energy (KJ)	1471
Protein (g)	7.9
Carbohydrate, total (g)	53.6
Fats, total (g)	11.1
Sugars, total (g)	49.9
Fats, saturated (g)	7.7
Fiber, total dietary (g)	1
Sodium (mg)	211
Calcium (mg)	145
Cholesterol (mg)	51
Iron (mg)	1
Vitamin A (µg_RAE)	41
Vitamin C (mg)	10

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

White Chocolate Rice Pudding

This white chocolate rice pudding is the perfect dessert on its own, or it can easily become a base for creative additions.

Yield: 14-3/4 lbs
Serves: 50
Prep time: 2 minutes
Cook time: 45 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Milk, divided	140	fl oz	1 gal, 1-1/2 cups
Rice	49	oz	7 cups
Salt	3.5	tsp	
Eggs, beaten	15.75	oz	11 eggs
Nestlé® Toll House® Premier White Chocolate Morsels	31.5	oz	5-1/4 cups

Preparation Steps

1. Bring 10-1/2 cups of milk to a simmer over medium heat. Stir in rice; reduce heat and cover. Simmer for 20 minutes.
2. Add 5-1/4 cups milk and salt. Continue to cook until the liquid is thickened and rice is cooked, approximately 15-20 minutes.
3. Whisk in remaining milk and temper in eggs. Cook until egg thickens the rice pudding. Remove from heat and fold in Nestlé Toll House Premier White Chocolate Morsels until they have all melted.
4. Refrigerate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	257
Energy (KJ)	1081
Protein (g)	6.6
Carbohydrate, total (g)	36.6
Fats, total (g)	8.7
Sugars, total (g)	36.3
Fats, saturated (g)	6.2
Fiber, total dietary (g)	0.4
Sodium (mg)	178
Calcium (mg)	121
Cholesterol (mg)	46
Iron (mg)	0
Vitamin A (µg_RAE)	35
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

BUNCHA CRUNCH®, PINEAPPLE AND MARSHMALLOW WHITE CHOCOLATE RICE PUDDING

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 4 lbs Arborio rice
- € ☐ 1 case Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct*
- € ☐ 1 case Butterfinger® pieces*
- € ☐ 1 case Nestlé Crunch® pieces*
- € ☐ 1 case Buncha Crunch small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 4-1/2 cups dried pineapple*
- € ☐ 4-1/2 cups mini marshmallow*
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, toasted shaved coconut, dried banana chips, dried apricot, dried cherries, raisins, bacon, granola, graham crackers, Mandarins, pound cake, strawberries, bananas and raspberries are some items that work well on this station.*

> Dairy

- € ☐ 1-1/4 gal milk

> Refrigerated

- € ☐ 1 dz eggs

BUNCHA CRUNCH®, PINEAPPLE AND MARSHMALLOW WHITE CHOCOLATE RICE PUDDING

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé Toll House® Semi-Sweet Morsels*
- € ☐ Secure Butterfinger® pieces*
- € ☐ Secure Buncha Crunch pieces*
- € ☐ Secure Nestlé® Crunch® pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure and chop dried pineapple
- € ☐ Secure marshmallows
- € ☐ Secure additional dessert toppings (4)*
- € ☐ Make White Chocolate Rice Pudding recipe

**Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)*

> Day of Service

- € ☐ Cut fresh fruit

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Tablespoons or tongs for dessert toppings (12)
- € ☐ 1/2 cup scoop for rice pudding
- € ☐ Container for cold holding rice pudding

Strawberry, Granola and White Chocolate Rice Pudding

Flavorful strawberries, hearty granola and sweet white chocolate turn this rice pudding into a delicious dessert option.

Yield: 21 lbs
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
White Chocolate Rice Pudding, prepared	262	oz	6-1/4 qt
Strawberries, sliced	37	oz	1-3/4 qt
Granola	18	oz	1-1/2 qt
Nestlé® Toll House® Premier White Chocolate Morsels	17.5	oz	3 cups

Preparation Steps

1. Top 1/2 cup of rice pudding with 2 Tbsp of strawberries, 2 Tbsp of granola and 1 Tbsp of Nestlé Toll House Premier White Chocolate Morsels.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	397
Energy (KJ)	1668
Fats, total (g)	14.9
Fats, saturated (g)	9.8
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	50
Sodium (mg)	213
Carbohydrate, total (g)	53.8
Fiber, total dietary (g)	1.7
Sugars, total (g)	49
Protein (g)	9.7
Vitamin A (µg_RAE)	39.8
Vitamin C (mg)	12.4
Calcium (mg)	159
Iron (mg)	0.9

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

White Chocolate Rice Pudding

This white chocolate rice pudding is the perfect dessert on its own, or it can easily become a base for creative additions.

Yield: 14-3/4 lbs
Serves: 50
Prep time: 2 minutes
Cook time: 45 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Milk, divided	140	fl oz	1 gal, 1-1/2 cups
Rice	49	oz	7 cups
Salt	3.5	tsp	
Eggs, beaten	15.75	oz	11 eggs
Nestlé® Toll House® Premier White Chocolate Morsels	31.5	oz	5-1/4 cups

Preparation Steps

1. Bring 10-1/2 cups of milk to a simmer over medium heat. Stir in rice; reduce heat and cover. Simmer for 20 minutes.
2. Add 5-1/4 cups milk and salt. Continue to cook until the liquid is thickened and rice is cooked, approximately 15-20 minutes.
3. Whisk in remaining milk and temper in eggs. Cook until egg thickens the rice pudding. Remove from heat and fold in Nestlé Toll House Premier White Chocolate Morsels until they have all melted.
4. Refrigerate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	257
Energy (KJ)	1081
Protein (g)	6.6
Carbohydrate, total (g)	36.6
Fats, total (g)	8.7
Sugars, total (g)	36.3
Fats, saturated (g)	6.2
Fiber, total dietary (g)	0.4
Sodium (mg)	178
Calcium (mg)	121
Cholesterol (mg)	46
Iron (mg)	0
Vitamin A (µg_RAE)	35
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

STRAWBERRY, GRANOLA AND WHITE CHOCOLATE RICE PUDDING

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 4 lbs Arborio rice
- € ☐ 1 case Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct*
- € ☐ 1 case Butterfinger® pieces*
- € ☐ 1 case Nestlé Crunch® pieces*
- € ☐ 1 case Buncha Crunch® small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 1-1/2 lbs or 2 qt granola**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, toasted shaved coconut, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins, bacon, graham crackers, Mandarins, pound cake, bananas and raspberries are some items that work well on this station.*

> Produce

- ☐ 3 lbs strawberries*

> Dairy

- ☐ 1-1/4 gal milk

€

> Refrigerated

- € ☐ 1 dz eggs

STRAWBERRY, GRANOLA AND WHITE CHOCOLATE RICE PUDDING

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé® Toll House® Semi-Sweet Morsels*
- € ☐ Secure Butterfinger® pieces*
- € ☐ Secure Buncha Crunch® pieces*
- € ☐ Secure Nestlé Crunch® pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure strawberries
- € ☐ Secure granola
- € ☐ Secure additional dessert toppings (4)*
- € ☐ Make White Chocolate Rice Pudding recipe

**Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)*

> Day of Service

- € ☐ Cut fresh fruit

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Tablespoons or tongs for dessert toppings (12)
- € ☐ 1/2 cup scoop for rice pudding
- € ☐ Container for cold holding rice pudding

White Chocolate, Raspberry and Graham Cracker Rice Pudding

Sweet and fruity additions turn this rice pudding into a tasty dessert treat.

Yield: 23 lbs, 2 oz
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
White Chocolate Rice Pudding, prepared	262	oz	6-1/4 qt
Raspberries	75	oz	3 qt
Graham crackers, chopped	24	oz	1-1/2 qt
Nestlé® Toll House® Semi-Sweet Morsels	10.5	oz	1-2/3 cups

Preparation Steps

1. Top 1/2 cup of rice pudding with 1/4 cup of raspberries, 2 Tbsp of graham crackers and 1/2 Tbsp of Nestlé Toll House Semi-Sweet Morsels.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	393
Energy (Kj)	1653
Fats, total (g)	12
Fats, saturated (g)	8
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	50
Sodium (mg)	280
Carbohydrate, total (g)	59
Fiber, total dietary (g)	3.9
Sugars, total (g)	49
Protein (g)	9.1
Vitamin A (µg_RAE)	39.2
Vitamin C (mg)	11.1
Calcium (mg)	148
Iron (mg)	1.2

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

White Chocolate Rice Pudding

This white chocolate rice pudding is the perfect dessert on its own, or it can easily become a base for creative additions.

Yield: 14-3/4 lbs
Serves: 50
Prep time: 2 minutes
Cook time: 45 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Milk, divided	140	fl oz	1 gal, 1-1/2 cups
Rice	49	oz	7 cups
Salt	3.5	tsp	
Eggs, beaten	15.75	oz	11 eggs
Nestlé® Toll House® Premier White Chocolate Morsels	31.5	oz	5-1/4 cups

Preparation Steps

1. Bring 10-1/2 cups of milk to a simmer over medium heat. Stir in rice; reduce heat and cover. Simmer for 20 minutes.
2. Add 5-1/4 cups milk and salt. Continue to cook until the liquid is thickened and rice is cooked, approximately 15-20 minutes.
3. Whisk in remaining milk and temper in eggs. Cook until egg thickens the rice pudding. Remove from heat and fold in Nestlé Toll House Premier White Chocolate Morsels until they have all melted.
4. Refrigerate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	257
Energy (KJ)	1081
Protein (g)	6.6
Carbohydrate, total (g)	36.6
Fats, total (g)	8.7
Sugars, total (g)	36.3
Fats, saturated (g)	6.2
Fiber, total dietary (g)	0.4
Sodium (mg)	178
Calcium (mg)	121
Cholesterol (mg)	46
Iron (mg)	0
Vitamin A (µg_RAE)	35
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

WHITE CHOCOLATE, RASPBERRY AND GRAHAM CRACKER RICE PUDDING

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 4 lbs Arborio rice
- € ☐ 1 case Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct*
- € ☐ 1 case Butterfinger® pieces*
- € ☐ 1 case Nestlé Crunch® pieces *
- € ☐ 1 case Buncha Crunch® small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 1-1/2 lbs graham crackers**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, toasted shaved coconut, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins, bacon, granola, Mandarins, pound cake, strawberries, and bananas are some items that work well on this station.*

> Produce

- ☐ 4-1/2 cups raspberries*

> Dairy

- ☐ 1-1/4 gal milk€

> Refrigerated

- € ☐ 1 dz eggs

WHITE CHOCOLATE, RASPBERRY AND GRAHAM CRACKER RICE PUDDING

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé® Toll House® Semi-Sweet Morsels*
- € ☐ Secure Butterfinger® pieces*
- € ☐ Secure Buncha Crunch® pieces*
- € ☐ Secure Nestlé Crunch® pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure and rough chop graham crackers
- € ☐ Secure raspberries
- € ☐ Secure additional dessert toppings (4)*
- € ☐ Make White Chocolate Rice Pudding recipe

*Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)

> Day of Service

- € ☐ Cut fresh fruit

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Tablespoons or tongs for dessert toppings (12)
- € ☐ 1/2 cup scoop for rice pudding
- € ☐ Container for cold holding rice pudding