Allied Pinnacle Christmas Pudding Recipe

INGREDIENTS

Stage 1	
105684 Mixed Fruit no peel	4.000kg
106209 Diced Dates	0.540kg
106153 Sweet Cherry	0.540L
105434 Rum Triple Extract	0.270L
Stage 2	
105309 Complete Fruit Cake Mix	3.700kg
106026 Eggs	1.400L
Water	2.000L
105743 Ginger	0.045kg
105661 Mixed Spice	0.075kg
106238 Bakers Caramel	0.075kg
103911 Cake Crumb	1.150kg

ADDITIONAL NOTES

- Do not wash fruit before production for maximum results.
- Cook at recommended temperatures to avoid over heating and melting of pudding bowls.
- The total batter for this recipe is 14.245kg @ 0.840kg the yield is 16 puddings

METHOD

1. Combine stage 1 ingredients into a container and soak for 24 hours before production.
2. Using a paddle place all stage 2 ingredients into a mixing bowl mix on 1st speed for 1 minute. Scrape down bowl.
3. Mix on 1st speed for 5 minutes.
4. Add stage 1 ingredients and mix on 1st speed until fruit is fully dispersed.
5. Using 106136 Pudding Bowls deposit 0.840kg of batter into each bowl.
6. Place no more than 8 puddings on each tray. Cover the top of the puddings with silicon paper, then place another baking tray on top.
7. Bake 150ºC for 2 hours or until baked. Apply steam at the start and 1 hour into baking to prevent them drying out.
8. Remove puddings from the oven and leave baking tray on top of puddings. Alternatively, you can turn puddings upside down on tray. Allow them to cool completely. Stack 3 trays of puddings and add weight on top of the baking tray to ensure they are moulded to the container height. This will compress puddings into bowls.
9. When completely cool using 106137 Lids, lid the bowl and package for sale.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.