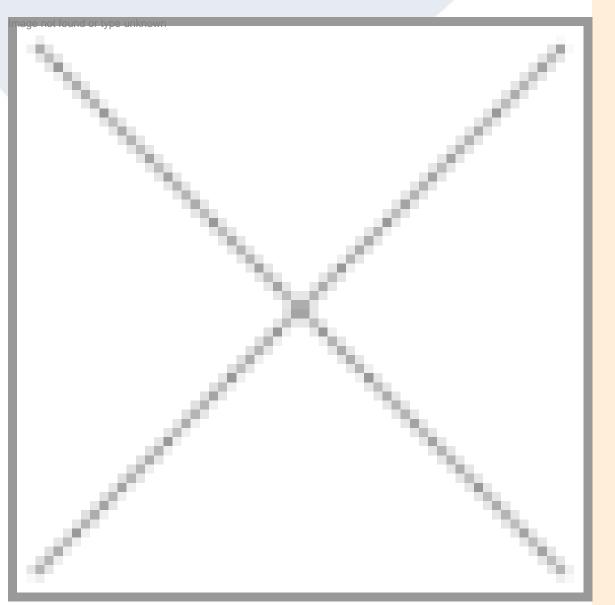


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CHOCOLATE RUM AND RAISIN PUDDING (USING BAKELS CHOCOLATE MUFFIN MIX)

INGREDIENTS

Group 1

Ingredient Bakels Chocolate Muffin Mix Water (Variable) Egg Chockex Supreme (grated) KG 1.000 0.380 0.250 0.300 Total Weight: 1.930



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Group 2

Ingredient Vegetable Oil KG 0.200 Total Weight: 0.200

Group 3	
Ingredient	KG
Raisins	0.250
Apito Rum Flavouring Paste	0.030
OP Rum (Variable)	0.020
	Total Weight: 0.300

METHOD

- 1. Pre-soak Group 3 for 1 hour.
- 2. Place Group 1 in mixing bowl.
- 3. Blend on low speed for 1 minute.
- 4. Scrape down.
- 5. Beat on 2nd speed for 3 minutes.
- 6. Add Group 2 and Group 3 and blend in on low speed.
- 7. Deposit 500 g of finished batter in a 900 g plastic pudding basin.
- 8. Pierce the centre of the plastic lid with a pin and place on pudding basin.
- 9. Pour water to a level of 20 mm into coffin tray then place pudding on the tray.
- 10. Cover lids with two or three sheets of dry butchers paper and steam.
- 11. Oven temperature 160°C for approximately 3-4 hours.
- 12. Remove from water straight away after steaming.
- 13. Place on wire rack to cool.