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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Pudding

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

INGREDIENTS

Group 1

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

## Group 2

Ingredient  
Vegetable Oil

KG  
0.200

**Total Weight:** 0.200

## Group 3

Ingredient  
Raisins  
Apito Rum Flavouring Paste  
OP Rum (Variable)

KG  
0.250  
0.030  
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.