



CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Pudding

CHRISTMAS PUDDING (USING BAKELS FRUIT CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Fruit Cake Mix	1.000
Water (Variable)	0.500
Egg	0.300
Total Weight:	1.800

Group 2

Ingredient	KG
Cake Crumbs	0.300
Total Weight:	0.300

Group 3

Ingredient	KG
Sultanas/Currants/Raisins	1.200
Glaze Cherries	0.170
Mixed Peel	0.130
Glycerine	0.030
Total Weight:	1.530

METHOD

1. Blend Group 1 together on low speed for 1 minute.
2. Scrape down.
3. Blend for a further 3 minutes on 2nd speed.
4. Add Group 2 and blend in on low speed.
5. Add Group 3 and blend on low speed until fruit is evenly dispersed (approximately 2 mins.).
6. Scale into pudding basins and lid.
7. Place into coffins half filled with water.
8. Cover puddings with 4?5 sheets of wet butcher's paper.
9. Steam at 160°?170°C for 3 hours for 450 g puddings, 4 hours for 900 g puddings.
10. Take from oven, remove papers from top and puddings out of the water.
11. Remove lids until puddings have cooled.
12. Replace lids and package as desired.

Notes: Best results are obtained by washing and draining sultanas/raisins/currants then blending with glacé cherries, mixed peel, glycerine and small quantity of APITO RUM FLAVOURING PASTE. Place into a plastic bucket cover and leave overnight.

Mouldiness is caused through damp conditions of storage or locally in the individual puddings setting up those conditions that flavour the growth of mould spores.

If these conditions are not allowed to prevail there will be no trouble whatever with storage, and indeed it is safe to say that, however good a pudding may be, if it is carefully stored for a year it will be still better at the end of that period.

Why Puddings Go Mouldy:

1. Making the mixture too soft and sloppy by the addition of too much liquid i.e. eggs, milk, old ale, lemon juice etc.