

MISSISSIPPI MUD CHRISTMAS PUDDING (USING BAKELS CHOCOLATE MUFFIN MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Chocolate Muffin Mix	1.000
Water (Variable)	0.400
Egg	0.250
Chockex Supreme (grated)	0.300
Total Weight:	1.950

Group 2

Ingredient	KG
Vegetable Oil	0.200
Total Weight:	0.200

METHOD

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



CATEGORY

Bakery, Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Pudding