



Pinnacle Christmas Pudding

Recipe



Group 1	Product Code	Kgs	
Pinnacle Fruitcake Mix	10492	10.200	
Eggs	32586	3.800	
Water	H20	5.800	
Bakers Caramel (Black Jack)	38549	0.200	
Ground Ginger	31026	0.120	
Mixed Spice	30141	0.200	
Cake Crumbs (Sponge Base)	N/A	3.200	
Yield		23.520	
Group 2			
Mixed Fruit (No Peel)	30455	11.000	Mix by hand, Soak Together for 24 hours. 58% fruit on batter weight
Dates	36099	1.500	
Pinnacle Rum Triple Aroma	13063	0.750	
Walnuts	30378	1.250	
Sherry	N/A	1.500	
Yield		16.000	
Total	46 Puddings at 850g per unit	39.520	

Method

- Place all Group 1 ingredients into a mixing bowl.
- Using a beater, mix on 1st speed for 1 minute. Scrape down.
- Mix for a further 3 minutes on 1st speed.
- Add Group 2 ingredients and blend on 1st speed for 30 seconds or until evenly dispersed.
- Lightly grease Pudding Bowls with Canola spray.
- Deposit 850g of batter into a greased pudding bowl (33135), place 6 puddings per tray.
- Cover top of the puddings with a sheet of silicone paper, (no lids during baking) and place a baking tray on top prior to baking.
- Bake at 150°C for 2 hours (approx).
Based on a rotel oven
- Remove from oven, leave tray on top of the puddings. Stack 3 high this will allow for the pudding to be pressed back into the bowl, allow to cool overnight.
- Seal pudding bowl with lids ready for sale