



**DISPLAY
CONDITIONS**

Chilled



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS BANANA & SALTED CARAMEL PUDDING

OVERVIEW

(Recipe makes 3 Puddings)

INGREDIENTS

Group I

Ingredient

Bakels Banana Bread Full Mix

Water

Bakels Ultrafry Sunflower Oil

Ripened Mashed Bananas

KG

1.000

0.344

0.125

0.520

Total Weight: 1.989

Group II

Ingredient

Bakels Delight Imitation Cream

Condensed Milk

Bakels Salted Caramel

Bakels Banana Paste

KG

2.250

1.500

1.200

0.030

Total Weight: 4.980

Group III

Ingredient

Bananas sliced

Whipped Bakels Delight

KG

1.416

0.600

Total Weight: 2.016**METHOD**

1. Using a flat beater, beat the ripened bananas into a pulp.
2. Add the remaining ingredients from Group I and blend together for ± 1 minute on slow speed.
3. Scrape down and mix again on slow speed until mixture combines.
4. Scale 450g into Madeira tins and bake at 160°C - 180°C for 40 - 50 minutes.
5. In a separate bowl, mix together all ingredients from Group II until smooth, creating a pudding mix.
6. Once the baked banana breads have cooled down, cut them into 1cm thick slices.
7. Layer half of the banana bread slices on the bottom of a large foil tray and cover with half of the pudding mixture. Layer with half of the sliced bananas (Group III) and then cover with half of the whipped Bakels Delight imitation cream (Group III).
8. Repeat the layers once more, ending with the layer of whipped Bakels Delight Imitation cream (Group III).
9. Sprinkle with any topping (Roasted Almonds, Chocolate shavings or Choc Vermicelli) and leave to chill in the fridge for 2 hours.