



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

HOT X BUN BREAD AND BUTTER PUDDING

OVERVIEW

(Repurpose already baked Hot X Buns)

INGREDIENTS

Group I

Ingredient

Bakels Delight Imitation Cream

Milk

Bakels Vanilla Essence

Margarine

Castor Sugar

KG

0.350

0.250

0.005

0.250

0.200

Total Weight: 1.055

Group II

Ingredient

Whole Eggs

Egg Yolk

KG

0.150

0.050

Total Weight: 0.200

METHOD

1. Place 8 already baked Hot X Buns into a foil pudding tray prepared with Sprink Release Spray or Tinglide. Repeat until you have 4 trays filled with 8 Hot X Buns.

2. Place all of the ingredients from Group I into a pot on the stove and heat well until Margarine and Castor Sugar have melted.
3. Add ingredients from Group II and mix well, ensuring not to burn the mixture.
4. Pour 350g of the pudding mixture over the Hot X Buns in each of the trays and leave to soak for 15 minutes.
5. Press the Hot X Buns down to soak up more of the mixture.
6. Brush with egg.
7. Bake at 150°C for 15 – 20 minutes.