



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Bakery



## OCCASION

Christmas

# CHRISTMAS BANANA & SALTED CARAMEL PUDDING

## OVERVIEW

(Recipe makes 3 Puddings)

## INGREDIENTS

### Group I

Ingredient	KG
<b><u>Bakels Banana Bread Full Mix</u></b>	1.000
Water	0.344
Bakels Ultrafry Sunflower Oil	0.125
Ripened Mashed Bananas	0.520
<b>Total Weight:</b>	<b>1.989</b>

### Group II

Ingredient	KG
<b><u>Bakels Delight Imitation Cream</u></b>	2.250
Condensed Milk	1.500
Bakels Salted Caramel	1.200
Bakels Banana Paste	0.030
<b>Total Weight:</b>	<b>4.980</b>

### 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  $\pm 1$  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.