



DISPLAY CONDITIONS

Chilled



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS BREAD & BUTTER PUDDING

OVERVIEW

(Recipe makes 1 large baking tray of Bread & Butter pudding)

INGREDIENTS

Group 1

Ingredient	KG
Bread Flour	2.000
<u>SB 10% Butter Bread</u>	0.200
Wet Yeast	0.040
Water	1.100
Total Weight:	3.340

Group 2

Ingredient	KG
<u>Bakels Delight Imitation Cream</u>	0.350
Milk	0.250
Bakels Vanilla Essence	0.005
Whole Eggs	0.150
Egg Yolk	0.050
Bakels Pettina Castor Sugar	0.200
Total Weight:	1.005

Group 3

Ingredient

Bakels Kramess Custard

Bakels Mastermarg Yellow

KG

0.200

0.100

Total Weight: 0.300

METHOD

1. Place all ingredients from Group I into a mixing bowl.
2. Mixing time depends on type of mixer used.
3. Dough temperature 28°C - 30°C.
4. First proof 10 minutes. Mould as required.
5. Final proof ±50 minutes.
6. Bake at ±240°C with steam at start of baking.
7. Allow the bread to cool and then cut into 1.5cm thick slices.
8. Mix all ingredients from Group II to create the pudding mixture.
9. Prepare a large baking tray with silicon paper to avoid sticking.
10. Line the tray with raisins followed by the Butter Bread slices.
11. Pour the pudding mixture over the bread and then layer with already prepared Kramess custard (Group III).
12. Repeat the layers again (raisins, bread slices, pudding mixture and custard).
13. Brush with egg.
14. Bake at 200°C for 30 - 35 minutes.
15. Glaze with melted Mastermarg Yellow to add shine.