



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Teacake

HONEY ORANGE PUDDING

OVERVIEW

These individual puddings are to be baked in oven in bain-marie that helps give them texture of light steamed pudding. It gives flavors on citrus notes.

INGREDIENTS

Group 1

Ingredient	KG
<u>Super Moist Egg-Free Cake Mix</u>	1.000
Water	0.450
Oil	0.250
Melted Butter	0.100
<u>Bakels Apito Orange Paste</u>	0.040
Honey	0.060
Sliced Orange Rind	0.050
Cake Crumbs	0.050
Total Weight:	2.000

METHOD

- Mix all ingredients in mixing bowl together except Oil and Butter.
- Mix on slow speed for 1 minute.

- Mix for 4 minutes at Fast speed.
- Add Oil and Butter, mix for 1 minutes at slow speed.
- Pour batter in pudding mold over the orange rind
- Bake with water bath at 180⁰ C for 30 mins.