

Fruit Pudding

A delicious mix of pimento, cinnamon, ginger and spices.

Method

Ingredients

		%	Example Batch (g)
1	FRUIT PUDDING MIX 10Kg SACK, SJ# SE60280	41.3%	4,125
2	CURRENTS	11.3%	1,125
3	SULTANAS	5.6%	560
4	MIXED PEEL	1.0%	100
5	SUET	14.0%	1,400
6	WATER	26.9%	2,690
		100%	10,000

- 1 Blend the fruit pudding mix with the suet
- 2 Add the currants, sultanas and mixed peel and mix
- 3 Add water and mix again
- 4 Loosely fill into casing to allow for expansion
Cook in water or steam at Cook in water at 80 degrees C (176F) for 90 minutes or until meat reaches 72 degrees C (160F) internal temperature.
- 5

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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