

ESPRESSO DATE PUDDING

OVERVIEW

15-013

INGREDIENTS

Group Boiled dates

Ingredient	KG
Dates	0.138
APITO EXPRESSO PASTE	0.015
Water	0.200
Total Weight:	0.353

Group Pudding

Ingredient	KG	%
BAKELS CHOCOLATE LAVA CAKE MIX	0.250	100.00
All Purpose Flour	0.010	4.00
Oil	0.125	50.00
Water	0.100	40.00
Dates (boiled)	0.138	-
Total Weight:	0.623	

Group Zabaglione

Ingredient	KG	%
All purpose cream (whipped)	0.011	-
Egg Yolk	0.036	-
Sugar	0.006	-
Rhum	0.002	-
Date puree	0.006	-
Total Weight:	0.060	

Group Date puree

Ingredient	KG	%
Dates (pitted)	0.002	-
Water	0.004	-
Total Weight:	0.006	

Yield: 6 pieces x 105g

METHOD

How to do it:

Pudding:

1. Combine dates, water, and Apito Espresso Paste in a saucepan.
2. Boil until soft.
3. Combine Bakels Chocolate Lava Cake Mix, all purpose flour, oil, and water.
4. Mix on low speed for 1 minute. Shift to high speed and mix for 3 minutes.
5. Add boiled dates and mix for 15-30 seconds.



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty

6. Deposit in greased and floured tins.
7. Bake at 180°C until done.

Zabaglione:

1. Heat egg yolks and sugar in a double boiler.
2. In a mixing bowl, whip all purpose cream until light and fluffy.
3. Fold the date puree in the whipped cream.
4. Whip the heated egg yolks and sugar mixture in a mixing bowl until light and fluffy.
5. Carefully fold in the whipped cream-dates puree mixture.
6. Fold in rum.

Date Puree:

1. Boil dates and water.
2. Puree the mixture in a food processor.