

The logo for CHARDONS features a stylized blue mountain peak above the brand name in a clean, sans-serif font.

CHARDONS

FRIDAY – DESSERT

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Fruit Salad VG/GF/LF

Serves: 12 Persons



Regular



Vegan/Lactose free/Gluten free

Recipe Ingredients

Pudding

1	Not suitable for GF/LF/VG
250g	Standard Cake Mix x1
2tbsp	Raisins
1tbsp	Cinnamon
	Brown sugar

Toffee Sauce

250g	Sugar
100ml	Water
150ml	Cream
50g	Butter

Fresh Fruit Salad

GF/LF/VG

- Kiwi, peeled
- Tinned pineapple
- Banana, peeled
- Apple
- Fresh mint
- Lemon juice
- Pinch of brown sugar
- Shredded coconut

Evening Preparation

5.45pm

- 714. Place the raisins in a jug and pour just enough boiling water to cover them. Leave to soak for 3-4 minutes.
- 715. Drain carrots and leave on the side.
- 716. While the raisins are soaking, make a standard cake mix in a bowl.
- 717. Blitz the soaked raisins and water with a stick blender until smooth.
- 718. Add the raisins to the mixture together with the cinnamon.
- 719. Stir thoroughly then transfer into a baking dish lined with cling film.
- 720. Sprinkle the top with brown sugar
- 721. Remove the cake from the oven.
- 722. Bake in preheated oven at 165°C for approximately 45 minutes. Then leave aside to cool and cover.



CHARLONS

- 723. To make the sauce, place the sugar and water in a small saucepan and put on a high heat.
- 724. It will start bubbling after a couple of minutes and turning brown.
- 725. Keep shaking the pan and be careful not to burn the sugar.
- 726. After approx. 5 minutes the colour will turn dark brown. Turn the heat right down and finish the sauce by gradually adding cream and butter until smooth and golden.
- 727. Take off the heat and leave on the side ready for service.
- 728. Remove the pudding from the oven.
- 729. Put tin of duck in the oven for 10 mins on 150°C.

Evening Preparation

6:00pm

- 730. Transfer the pudding onto a chopping board and, using a bread knife, cut off the edges.
- 731. Portion it into 12 equal pieces and put back into the same dish ready to be warmed up later.
- 732. Start preparing the quiche.

7.50pm

- 733. Turn off the oven and put the already portioned pudding back into the oven to warm through.
- 734. To make the fruit salad, chop up all the fruit and add to a glass mixing bowl, as per Monday's recipe.

To Serve

- 735. Season with sugar, lemon juice and add freshly chopped mint leaves.
- 736. Serve the pudding with caramel sauce and a scoop of vanilla ice cream on top. Dust with icing sugar and add a sprig of fresh mint to finish. Serve the fruit salad in a small glass butter dish sprinkled with shredded coconut and decorated with a sprig of fresh mint.