

The logo for CHARDONS features a stylized blue mountain peak above the brand name. The letters 'C', 'H', 'A', 'R', 'D', 'O', 'N', 'S' are spaced out in a clean, black, sans-serif font.

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

250g

2tbsp

1tbsp

Toffee Sauce

250g

100ml

150ml

50g

Not suitable for GF/LF/VG

Standard Cake Mix x1

Raisins

Cinnamon

Brown sugar

Sugar

Water

Cream

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.



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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.