

Product Information

Description

A complete yorkshire pudding mix easy to use for perfect light and crispy yorkshire puddings every time. Why not add sausages to the mix to make that famous 'Toad in the Hole'.

Brand: Middleton Catering Mixes

Description: Yorkshire Pudding Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0007

(Internal Code: P708)



Shelf Life

24 hours after baking

Portion Yields

3.5kg Bag makes 100 x 100ml portions of uncooked batter (100 x 4" puddings).

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold	Per 100ml portion of uncooked batter
Energy (kJ)	1529	530
Energy (kcal)	361	125
Fat (g)	2.5	0.9
of which Saturates (g)	1.4	0.5
Carbohydrate (g)	69	24
of which Sugars (g)	4.2	1.4
Fibre (g)	2.7	0.9
Protein (g)	15.7	5.4
Salt (g)	1.8	0.6

Ingredients

WHEAT Flour (**WHEAT**, Calcium Iron, Niacin, Thiamin), Dried **EGG** White Powder, Skimmed **MILK** Powder, Dried Whole **EGG** Powder, Salt, Potato Starch, Raising Agents (E500(ii), E450(i)), Emulsifier (Rice Starch, E475, E471).

May Contain: Soya

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Cooking Instructions

Dry Mix	Approx. Water	No. of 100ml portions of uncooked batter
1kg	1.89 litres	28
Whole Bag 3.5kg	6.6. litres	100

1. Place the weighed out mix in a mixing bowl.
2. Select a whisk mixer attachment.
3. Blend the required amount of water and mix on a slow speed for 1 minute.
4. Scrape down and continue to mix for a further 4 minutes on medium speed.
5. Allow to rest for up to 1 hour.
6. Pre Heat convection oven to 190°C/375°F
Conventional oven: 220°C / 425°F / Gas Mark 7
7. Grease Yorkshire Pudding tins well with fat and heat until the fat produces a blue haze. Pour batter into tins.
8. Bake for 20 – 25 minutes.