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## BACK TO BASICS.

**RECIPE:**

# Apple Cinnamon Swirl Pudding

**SERVES: 10**

## INGREDIENTS:

| Code | Temp band | Description | Quantity | Pack size |
|------|-----------|-------------|----------|-----------|
| 75646 | Chilled | Granny Smith Apples | 8 | 1 x 6 |
| 75140 | Chilled | Lemon | 1 | 1 x 6 |
| 34080 | Ambient | Everyday Favourites Self Raising Flour | 450g | 1x16kg |
| 04439 | Ambient | Everyday Favourites Cooking Salt | 3g | 4x3kg* |
| 01586 | Chilled | Everyday Favourites Unsalted Butter | 250g | 20x250g |
| 80262 | Ambient | Tate & Lyle Caster Sugar Drum | 40g | 1x3kg |
| 70371 | Ambient | Everyday Favourites Ground Cinnamon | 10g | 6x450g* |
| 81436 | Chilled | Whole Milk | 160ml | 10x1ltr |
| 96892 | Ambient | Tate & Lyle Demerara Sugar | 50g | 4x3kg |

**Prep time: 20 mins**     **Time to cook: 40 mins**

## Method:

**For the filling:**
- Peel, core and dice apples into small dice
- Squeeze over the lemon juice and stir well to stop the apples browning

**For the pastry:**
- In a large, bowl mix the flour and salt
- Rub in the butter and add the caster sugar with half of the cinnamon. Mix well
- Make a well in the centre of the flour mix and add the milk a little at a time. Mix to form a smooth pastry

**Before baking:**
- On a floured surface, roll out the pastry to approximately 50 x 30cm
- Place the apples on the pastry and sprinkle on the remaining cinnamon and demerara sugar
- Roll up from the short end to create a large roll - cut into 10 slices
- Place the slices in a well greased oven proof dish, not too tightly

**For baking**
- Bake at 180C for 40 minutes, checking the centre is cooked through
- Allow to stand for 5 minutes then serve a swirl using a fish slice to lift

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## RECIPE:

# Apple and Date Chutney

## SERVES: 10

## INGREDIENTS:

| Code | Temp band | Description | Quantity | Pack size |
|------|-----------|-------------|----------|-----------|
| 75646 | Chilled | Granny Smiths Apples | 2kg | 1 x 8 |
| 50754 | Ambient | Everyday Favourites Chopped Dates | 500g | 4x3kg* |
| 75585 | Chilled | Onions | 400g | 1 x 1kg |
| 96891 | Ambient | Tate & Lyle Dark Soft Brown Sugar | 500g | 4x3kg |
| 80262 | Ambient | Tate & Lyle Caster Sugar Drum | 200g | 1x3kg |
| 50182 | Ambient | Everyday Favourites Malt Vinegar | 400ml | 2x5ltr* |
| 52245 | Ambient | Everyday Favourites Ground Ginger | 20g | 6x500g* |
| 70372 | Ambient | Everyday Favourites Chilli Powder | 5g | 6x450g* |
| 04439 | Ambient | Everyday Favourites Cooking Salt | 8g | 4x3kg* |
| | | Lemon | 1 | |

## Prep time: - 20 mins          Time to cook: - 1 hour

## Method:

**For the chutney mix:**

- Peel, core and cut apples into large dice sizes, then place them in a large thick bottomed pan
- Add all the remaining ingredients except for the lemon, then mix well

**For cooking:**

- Cook on the stove slowly until the apples are softened, stirring regularly throughout. The mixture should thicken and shine
- Leave in the pan to cool, then add lemon zest and juice
- If bottling, ensure your bottles and lids are sterilised before using

(Note: The chutney can be kept for up to 3 months if airtight)

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## RECIPE:

# Apple and Sultana Layer Suet Pudding

## SERVES: 10

## INGREDIENTS:

| Code | Temp band | Description | Quantity | Pack size |
|------|-----------|-------------|----------|-----------|
| 34080 | Ambient | Everyday Favourites Self Raising Flour | 400g | 1x16kg |
| 04439 | Ambient | Everyday Favourites Cooking Salt | 3g | 4x3kg* |
| 01379 | Ambient | Everyday Favourites Vegetable Suet Mix | 200g | 4x3.5kg |
|  |  | Water | 50-100ml |  |
| 75646 | Chilled | Granny Smith Apples | 1kg | 1 x 6 |
| 19897 | Ambient | Everyday Favourites Sultanas | 150g | 4x3kg* |
| 70371 | Ambient | Everyday Favourites Ground Cinnamon | 10g | 6x450g* |
| 80262 | Ambient | Tate & Lyle Caster Sugar Drum | 75g | 1x3kg |

**Prep time: 30 mins**                    **Time to cook: 1 hour – 1½ hours**

## Method:

**To make the pastry:**

- Make the suet pastry by mixing the flour, salt and suet in a bowl
- Add enough water to make a soft dough
- Allow to rest for 10 minutes before using
- Split the dough into 4 pieces
- Grease a 2 litre dish and roll each piece to the size and shape of your serving dish

**For the filling:**

- Peel, core and slice the apples. Mix with the sultanas, cinnamon and sugar

**For baking:**

- Place one piece of suet pastry into your dish
- Top with a third of the apple mix. Continue with layers, finishing with a layer of pastry
- Cover the pudding with a greaseproof paper top allowing for room to expand. Then cover with foil
- Place in a steamer for 2 hours, then leave it to sit for 5 minutes
- Finally, turn it out onto a plate

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