

Yorkshire Pudding Mix



Product description

Puffed golden Yorkshire puddings with a tender interior.

- consistent results every time
- restaurant quality
- shelf stable until prepared
- make ahead convenience
- can be warmed for service
- easy to prepare

Preparation

1. Heat oven to 200C (400F).
2. Grease muffin pans thoroughly; place in oven to pre-heat.
3. Mix together 8 large eggs with 625 mL (2 2/3 cups) of water.
4. Then add the contents of one bag of mix.
5. Beat well, until smooth.
6. Using a 50 mL (1/4 cup) measure, pour batter into hot muffin pans.
7. Bake for 20 to 25 minutes until golden. Oven temperature may be reduced to 180C (350F) after 10 minutes for a lighter colour.

Product features:



Ingredients

Enriched wheat flour, Skim milk powder, Salt, Sunflower oil, Sugar (corn syrup solids), Modified milk ingredients, Dipotassium phosphate, Tocopherols, Monoglycerides



Product contains

Wheat, Milk



Yield per Case

432 Standard



Nutritional information

	Per Serving Size 19 g	% Daily Value
Calories	70 kcal	
Fat	0.5 g	1%
Saturated Fat	0 g	0%
+ Trans Fat	0 g	
Carbohydrate	13 g	
Fibre	0 g	0%
Sugars	1 g	1%
Protein	3 g	
Cholesterol	0 mg	
Sodium	220 mg	10%
Potassium	50 mg	1%
Calcium	30 mg	2%
Iron	0.75 mg	4%
Vitamin C		



Product Information

Unit Weight	0.454 kg
Pack Size	12 x 454 g
Order Code	1-90-085360
GTIN	100 58336 85360 6
Case Net Weight	5.45 kg
Case Gross Weight	5.99 kg
Storage	Cool and Dry
Pallet Tie / Tier	19 x 4
Case Dimensions H x W x L	22.25 x 19.36 x 31.75 CM
Case Cube M3	0.014
Shelf Life Days	720