

CHRISTMAS PUDDING NOUGAT

Christmas Specials 2024
Dessert Section
Starter plate

- 1 each Christmas pudding parfait DK
- 3g Gingerbread crumb DK
- 2g Salted caramel sauce DK
- 3g Sweetened coconut
- 1 dusting Icing sugar
- 1 leaf Mint chiffonade
- 1 branch Redcurrants (approx. 5-6 currants)

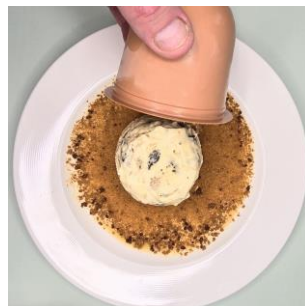
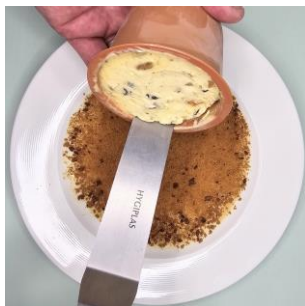
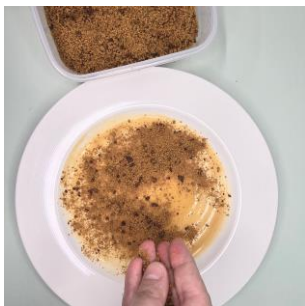


PREP JOBS

1. Brush the caramel sauce on the plate and sprinkle with gingerbread crumb

METHOD

1. Remove the parfait from the mould with a palette knife and place it in the middle of the plate
2. Place on top of the parfait the sweetened coconut followed by a sprinkle of mint chiffonade topped with the redcurrants
3. Dust whole dish with icing sugar until covered
4. Wipe the rim of the plate so it is clean from the icing sugar and serve



SAFETY STEPS

1. Use a clean palette knife.