

For allergens including cereals containing gluten, see ingredients in Bold.

Produced in an environment where muts are handled. May contain small kernels or fruit stones. Suitable for Vegetarians.

Storage Instructions: Store in a cool, dry place.

Serves: 6/8 people.

Vine Fruits (38%) (Raitins, Sultanas), Vegetable Suer (Palm Oil, Sunflower Oil, Wheat Hour (Wheat Hour, Calcium Carbonate, Iron, Miscin, Thiamine)), Brown Sugar, Free Range Egg, Crushed Apple (9%) (Apple, Water, Acidity Regulator: Cinre Acid, Antoxidant Aeconbic Acid), Breaderumble (Wheat Hour, Calcium Carbonate, Iron, Miscin, Thiamine), Water, Salt, Water, Salt, More (Strumb (Ginger, Sugar, Water), Humectant: Vegetable (Ginger, Sugar, Water), Humectant: Vegetable (Ginger, Sugar, Water), Emon Munney, Ginger Crush (Ginger, Sugar, Water), Humectant: Vegetable (Ginger, Sugar, Water), Humectable (Ginger, Sugar, Water), Humectant: Vegetable (Ginger

A fruit pudding with brandy traditionally eaten at Christmas

# Christmas Pudding

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12g		Fat
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Produced in the UK for The Carved Angel, C/O Armoric, 14 Barn Close, Langage Industrial Esta Plymouth, Devon, PL7 5HQ Tel: 01752 345120 www.thecarvedangel.com



Best Before End:





This luxury Christmas pudding is neither too dark nor too pale, moist yet light, with a balance of sweetness and warmth of fine brandy and soft textured fruit.

**To Steam or Boil:** Remove sleeve. Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 2 hours. Do not boil dry.

To Microwave:
Remove sleeve and cloth. Do not remove or pierce cling film. Cook on full power for 4 minutes, (based on a 800 watt output, if different refer to manufacturer's handbook).

Serving: Ensure pudding is hot then leave to stand for 2 minutes. Run a tip of a knife around the top edge of the pudding before turning out. Remove silicone discs from top and bottom of pudding.

# **TRADITIONAL** PUDDING 340g

## **Christmas Pudding**

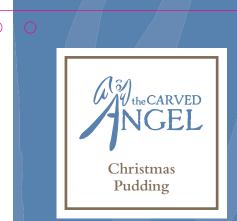
A fruit pudding with brandy traditionally eaten at Christmas A trust pudding with brandy traditionally eaten at Christmas Sultanas(18%)(Sultanas, Non-Hydrogenated Cotton Seed Oil), Naisins (18%)(Raisins, Non-Hydrogenated Cotton Seed Oil), Non-Hydrogenated Vegetable Suct(Palm Oil, Sunflower Oil, Wheat Flour\*(Gluten), Soft Dark Brown Sugar, Pasteurised Free Range Egg, Apple(8%), Fresh Breadcrumbs(Wheat Flour\*(Gluten), Water, Yeast, Vegetable Oil (Rapseced Oil, Palm Oil), Salt, Spirit Vinegar, Soya Flour, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetyltartaric Acid Esters of Mono and Diglycerides, Flour Treatment Agent: Ascorbic Acid), Brandy (5%), Wheat Flour\*(Gluten), Stem Ginger (Ginger, Sugar), Vegetable Glycerine, Nutmeg, Mace, Orange Juice Concentrate, Lemon Juice Concentrate, Salt.

For allergens please see ingredients in BOLD. Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones. Wheat Flour contains: Calcium, Iron, Niacin, Thiamin, Suitable for Vegetarians. Best Before End: See base of bowl. Storage Instructions: Store in a cool dry place out of direct sunlight. Serves: 2/3 people.

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 $_{\text{Weight}}^{\text{Net}}$  340g @





### **Christmas Pudding**

This luxury Christmas pudding is neither too dark nor too pale, moist yet light, with a balance of flavours harmonising perfect spice, sweetness and warmth of fine brandy and soft textured fruit.

To Steam
Remove swing tag only. Place in a steamer for 35 minutes.
Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for 2 minutes before turning out. Run the tip of a knife around top edge of pudding basin before turning out.
Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for 2 minutes. Ensure pudding is hot then leave to stand for 2 minutes. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

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Energy	1357kJ
Energy	322kcal
Fat	11.7g
of which saturates	4.7g
Carbohydrate	48.2g
of which sugars	39.4g
Protein	3.5g
Salt	0.20

## **TRADITIONAL** PUDDING 1650g

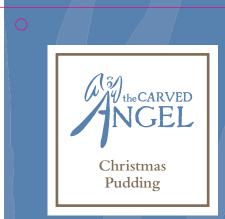
## **Christmas Pudding**

A fruit pudding with brandy traditionally eaten at Christmas A truit pudding with brandy traditionally eaten at Christmas Sultanas(18%)(Sultanas, Non-Hydrogenated Cotton Seed Oil), Raisins (18%)(Raisins, Non-Hydrogenated Cotton Seed Oil), Non-Hydrogenated Vegetable Suct(Palm Oil, Sunflower Oil, Wheat Flour\*(Gluten), Soft Dark Brown Sugar, Pasteurised Free Range Egg, Apple(8%), Fresh Breadcrumbs(Wheat Flour\*(Gluten), Water, Yeast, Vegetable Oil (Rapseced Oil, Palm Oil), Salt, Spirit Vinegar, Soya Flour, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetyltartaric Acid Esters of Mono and Diglycerides, Flour Treatment Agent: Ascorbic Acid), Brandy (5%), Wheat Flour\*(Gluten), Stem Ginger (Ginger, Sugar), Vegetable Glycerine, Nutmeg, Mace, Orange Juice Concentrate, Lemon Juice Concentrate, Salt.

For allergens please see ingredients in BOLD. Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones. \*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin. Suitable for Vegetarians. Best Before End: See base of bowl. Storage Instructions: Store in a cool dry place out of direct sunlight. Serves: 12/14 people.

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Net Weight 1650g @



### **Christmas Pudding**

This luxury Christmas pudding is neither too dark nor too pale, moist yet light, with a balance of flavours harmonising perfect spice, sweetness and warmth of fine brandy and soft textured fruit.

Remove swing tag only. Place in a steamer for 3 hours.

Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for 2 minutes before turning out. Run the tip of a knife around top edge of pudding basin before turning out.

Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only.

Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for 9 minutes.

Ensure pudding is hot then leave to stand for 2 minutes. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

 $\bigcirc$ 

Energy	1357kJ
Energy	322kcal
Fat	11.7g
of which saturates	4.7g
Carbohydrate	48.2g
of which sugars	39.4g
Protein	3.5g
Salt	0.20