



RECIPES

RED DATE PUDDING



INGREDIENTS

110g	Prima Top Flour
110g	Red Date Paste
150g	Eggs
200g	Melted Butter
6g	Baking Powder
2g	Salt
200g	Sugar

RED DATES PASTE

540g	Red Dates
930ml	Water

CARAMEL SAUCE

200g	Granulated Sugar
90g	Salted Butter
120ml	Whipping Cream

PROCEDURE

RED DATES PASTE

1. Boil red dates and water until soft.
2. Sift the red dates to remove the seeds.

SPONGE

1. Whisk sugar, red dates paste and eggs in a mixing bowl.
2. Add in melted butter into the mix.
3. Sift flour, baking powder and salt, and add them into the mixer.
4. Pour the mix into a silicon mould and bake for 25 minutes at 180°C.

CARAMEL SAUCE

1. Heat granulated sugar in a medium saucepan over medium heat, stir constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-coloured liquid as you continue to stir. Be careful not to burn.
2. Once sugar is completely melted, immediately add the butter. Be careful in this step as the caramel will bubble rapidly when the butter is added.
3. Stir the butter into the caramel until it is completely melted, about 2-3 minutes.
4. Slowly, drizzle heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble and/or splatter when added.
5. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils. Allow to cool down before using.