

Tail-safe

Fondant Dessert Kit

Make the perfect melt in
the middle puddings



Chosen for you by Lakeland

Thank you for choosing the Lakeland Fondant Dessert Kit.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested to ensure they meet our exacting standards, so you can be sure that everything you purchase will be a pleasure to use for many years to come.

With guaranteed results every time, this kit makes it so easy to combine your favourite sponge and melt in the middle centre flavours for that perfect dinner party pudding.

Before baking, please read through the care and use instructions and keep them for future reference.

Included in the kit:

6 silicone moulds
1 silicone tray

Equipment needed:

Saucepan
Glass bowl
Thermometer
Baking tray

Scales
Sieve
Hand Blender
Whisk

Fillings need to be made in advance. Prepare your fillings the day before and place in the freezer overnight.

All Chocolate Pudding



Note: Each recipe makes enough filling for 6 fondants. If you would like to make enough to fill the tray then double each ingredient for the filling.

Ingredients

Filling

Single cream	40ml
Butter	16g
Chocolate (65% cocoa or higher)	64g

Chocolate Sponge

Chocolate (65% cocoa or higher)	180g
Butter	50g
Eggs	5
Caster sugar	120g
Self-raising flour	50g

Method

Filling

Place the single cream and butter in a saucepan and bring to the boil.

In a bowl, break up the chocolate into small pieces.

Once the cream mixture is boiling, pour onto the chocolate and mix together until all the chocolate has melted and the mixture is smooth.

Pour the mixture into the tray, filling each hole $\frac{3}{4}$ full and then place in the freezer overnight.

Fondant

Once the filling is ready, preheat your oven to 180°C and grease the six moulds with butter and place on to a baking tray ready for use.

Melt the chocolate and butter in a saucepan, stirring regularly until the ingredients are melted together.

In a separate bowl add the eggs to the sugar one at a time. Beat well after each addition until the mixture is thick and pale and the whisk leaves a trail. This may take a few minutes to achieve.

Sift the flour into the mixture and fold in.

Add the melted chocolate into the bowl and fold in until thoroughly mixed.

Place a small amount of sponge mixture into the moulds, about $\frac{1}{4}$ of the way up. Place in the oven and bake for 5 minutes.

After 5 minutes, remove the moulds from the oven and carefully place one of the frozen fillings into each mould making sure it does not touch the base or the sides of the mould.

Add the rest of the sponge mixture to each mould. Add enough mixture to cover each frozen filling.

Bake for about 20-25 minutes. The fondants are ready when the tops have formed a crust and are beginning to come away from the sides of the moulds.

Remove from the oven and leave to cool for a couple of minutes. Then take the fondant out of the mould and serve immediately.

Caramel Chocolate Pudding



Note: Each recipe makes enough filling for 6 fondants. If you would like to make enough to fill the tray then double each ingredient for the filling.

Ingredients

Filling

Single cream	90ml
Caster sugar	120g
Glucose syrup	25ml
Salted butter	30g

Chocolate Sponge

Chocolate (65% cocoa or higher)	180g
Butter	50g
Eggs	5
Caster sugar	120g
Self-raising flour	50g

Method

Filling

Place the single cream in a saucepan and bring to the boil.

Add the sugar and glucose syrup to the cream and bring back to the boil stirring the mixture continuously.

Cook until your thermometer indicates 120°C and remove from heat.

Add the butter to the hot mixture and mix in until fully incorporated.

Pour the mixture into the tray, filling each hole $\frac{3}{4}$ full and then place in the freezer overnight.

Fondant

Once the filling is ready, preheat your oven to 180°C and grease the six moulds with butter and place on to a baking tray ready for use.

Melt the chocolate and butter in a saucepan, stirring regularly until the ingredients are melted together.

In a separate bowl add the eggs to the sugar one at a time. Beat well after each addition until the mixture is thick and pale and the whisk leaves a trail. This may take a few minutes to achieve.

Sift the flour into the mixture and fold in.

Add the melted chocolate into the bowl and fold in until thoroughly mixed.

Place a small amount of sponge mixture into the moulds, about $\frac{1}{4}$ of the way up. Place in the oven and bake for 5 minutes.

After 5 minutes, remove the moulds from the oven and carefully place one of the frozen fillings into each mould making sure it does not touch the base or the sides of the mould.

Add the rest of the sponge mixture to each mould. Add enough mixture to cover each frozen filling.

Bake for about 20-25 minutes. The fondants are ready when the tops have formed a crust and are beginning to come away from the sides of the moulds.

Remove from the oven and leave to cool for a couple of minutes. Then take the fondant out of the mould and serve immediately.

Raspberry Pudding



Note: Each recipe makes enough filling for 6 fondants. If you would like to make enough to fill the tray then double each ingredient for the filling.

Ingredients

Filling

White chocolate	60g
Fresh raspberries	60g
Lemon juice	3 drops

White Chocolate Sponge

White chocolate	180g
Butter	50g
Eggs	5
Caster sugar	120g
Self-raising flour	50g

Method

Filling

Bring water to the boil in a saucepan and then reduce to a simmer. Place a glass bowl over the top of the saucepan making sure the bowl does not come in contact with the water.

Place the white chocolate into the bowl, stirring occasionally until the chocolate is melted and then remove the bowl from the pan.

In a bowl, purée the raspberries using a hand blender. Once puréed add the lemon juice and mix together.

If you want to remove the seeds from the raspberry purée mixture, place through a sieve.

Add the raspberry mix to the melted white chocolate and stir together until fully mixed together.

Pour the mixture into the tray, filling each hole $\frac{3}{4}$ full and then place in the freezer overnight.

Fondant

Once the filling is ready, preheat your oven to 180°C and grease the six moulds with butter and place on to a baking tray ready for use.

Melt the chocolate and butter in a saucepan, stirring regularly until the ingredients are melted together.

In a separate bowl add the eggs to the sugar one at a time. Beat well after each addition until the mixture is thick and pale and the whisk leaves a trail. This may take a few minutes to achieve.

Sift the flour into the mixture and fold in.

Add the melted chocolate into the bowl and fold in until thoroughly mixed.

Place a small amount of sponge mixture into the moulds, about $\frac{1}{4}$ of the way up. Place in the oven and bake for 5 minutes.

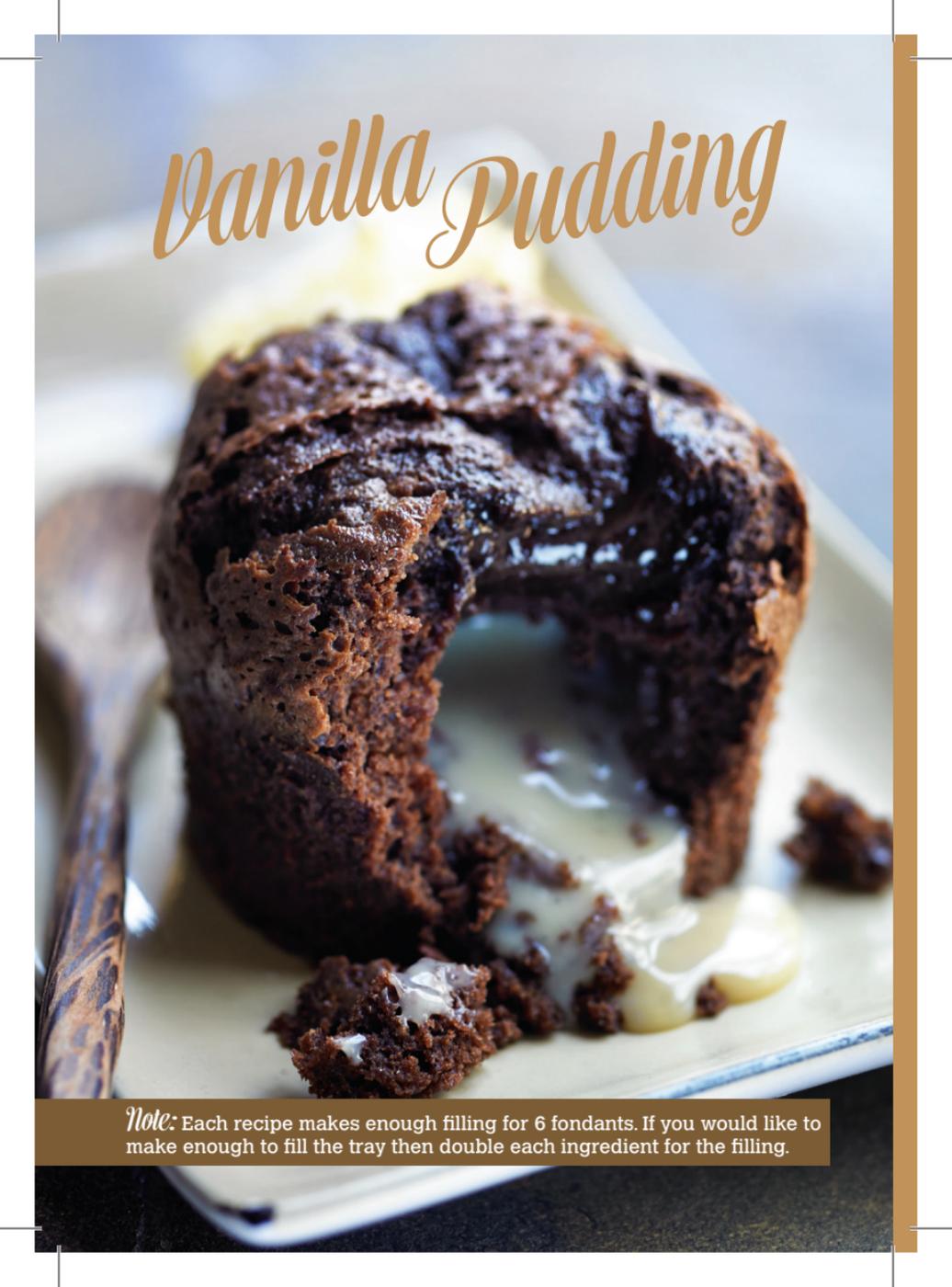
After 5 minutes, remove the moulds from the oven and carefully place one of the frozen fillings into each mould making sure it does not touch the base or the sides of the mould.

Add the rest of the sponge mixture to each mould. Add enough mixture to cover each frozen filling.

Bake for about 20-25 minutes. The fondants are ready when the tops have formed a crust and are beginning to come away from the sides of the moulds.

Remove from the oven and leave to cool for a couple of minutes. Then take the fondant out of the mould and serve immediately.

Vanilla Pudding



Note: Each recipe makes enough filling for 6 fondants. If you would like to make enough to fill the tray then double each ingredient for the filling.

Ingredients

Filling

Single cream	30ml
Vanilla essence	30g
White chocolate	60g

Chocolate Sponge

Chocolate (65% cocoa or higher)	180g
Butter	50g
Eggs	5
Caster sugar	120g
Self-raising flour	50g

Method

Filling

Place the single cream and vanilla essence in a saucepan and bring to the boil.

In a bowl, break up the chocolate and pour the boiling liquid over the chocolate.

Mix the chocolate and cream together until you have a smooth mixture.

Pour the mixture into the tray, filling each hole $\frac{3}{4}$ full and then place in the freezer overnight.

Fondant

Once the filling is ready, preheat your oven to 180°C and grease the six moulds with butter and place on to a baking tray ready for use.

Melt the chocolate and butter in a saucepan, stirring regularly until the ingredients are melted together.

In a separate bowl add the eggs to the sugar one at a time. Beat well after each addition until the mixture is thick and pale and the whisk leaves a trail. This may take a few minutes to achieve.

Sift the flour into the mixture and fold in.

Add the melted chocolate into the bowl and fold in until thoroughly mixed.

Place a small amount of sponge mixture into the moulds, about $\frac{1}{4}$ of the way up. Place in the oven and bake for 5 minutes.

After 5 minutes, remove the moulds from the oven and carefully place one of the frozen fillings into each mould making sure it does not touch the base or the sides of the mould.

Add the rest of the sponge mixture to each mould. Add enough mixture to cover each frozen filling.

Bake for about 20-25 minutes. The fondants are ready when the tops have formed a crust and are beginning to come away from the sides of the moulds.

Remove from the oven and leave to cool for a couple of minutes. Then take the fondant out of the mould and serve immediately.

SILICONE CARE AND USE

Dishwasher, microwave, freezer and oven safe.

Wash before first use in warm, soapy water and dry thoroughly.

Do not use sharp metal tools to remove or cut food from the product.

Do not place the product over direct heat, electric radiant element or gas flame.

Do not use heat above 220°C.

Always use oven gloves when handling the product if hot.

Do not use metal scourers or harsh abrasives.

Chosen for you by Lakeland

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ADAPTING YOUR OWN RECIPES

After you have made some of the recipes supplied you may wish to adapt a few of your own recipes.

Start by selecting one of the recipes in this booklet, which is similar to your own and use this as a guide.

the Lakeland guarantee...

is probably the simplest guarantee in the world! If you are not satisfied at any time, you receive your money back.

This is our promise.