

680g e

Serves: 6/8 people.

Storage Instructions: Store in a cool, dry place.
Suitable for Vegetarians.
 Produced in an environment where nuts are handled. May contain small
 kernels of fruit stones. **For allergens including cereals containing gluten, see ingredients in Bold**
 Vine Fruits (38%) (Raisins, Sultanas), Vegetable Suet (Palm Oil,
 Sunflower Oil, Wheat Flour, Calcium Carbonate, Iron, Magn,
 Thiamine), Brown Sugar, Free Range Eggs, Crushed Apple (9%) (Apple, Water,
 Thiamine), Wheat Flour, Calcium Carbonate, Iron, Magn, Water, Salt,
 Flour (Wheat Flour, Calcium Carbonate, Iron, Magn, Thiamine), Water, Salt,
 Yeast), Brandy (5%), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron,
 Magn, Thiamine), Ginger, Sugar, Water), Humectant: Vegetable
 Glycerine, Ground Nutmeg, Ground Mace, Lemon Juice from Concentrate,
 Orange Juice from Concentrate, Salt.

Christmas Pudding
 A fruit pudding with brandy
 traditionally eaten at Christmas

Energy	322kcal
Energy	1384kJ
Fat	12g
of which saturates	6.4g
Carbohydrate	36g
of which sugars	25g
Fibre	1.6g
Protein	3.7g
Salt	0.25g

Nutritional information
 Typical Values per 100g:

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



Best Before End:

the CARVED ANGEL

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 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

Sultanas(18%)(Sultanas, Non-Hydrogenated Cotton Seed Oil), Raisins (18%)(Raisins, Non-Hydrogenated Cotton Seed Oil), Non-Hydrogenated Vegetable Suet(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 (Rapeseed 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.

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

Net Weight **340g** 



the CARVED
ANGEL

Christmas
Pudding

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:

Energy	1357kJ
Energy	322kcal
Fat	11.7g
of which saturates	4.7g
Carbohydrate	48.2g
of which sugars	39.4g
Protein	3.5g
Salt	0.2g

TRADITIONAL PUDDING 1650g

Christmas Pudding

A fruit 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 Suet(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 (Rapeseed 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.**

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

Net Weight **1650g** 



the CARVED
ANGEL

Christmas
Pudding

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 **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:

Energy	1357kJ
Energy	322kcal
Fat	11.7g
of which saturates	4.7g
Carbohydrate	48.2g
of which sugars	39.4g
Protein	3.5g
Salt	0.2g