



MAINES

PAPER & FOOD SERVICE, INC.

Irish Coffee Pudding

Ingredients **Yield: 16 Servings**

- 12 ea. Eggs, large, separated
- 16 oz. Sugar, granulated, (grind in food processor until fine)
- 16 oz. Coffee
- 16 oz. Gelatin powder
- 3/4 c. Irish whiskey
- 20 oz. Heavy cream, lightly whipped
- 8 oz. Walnuts, crushed

Preparation Instructions:

1. Bring a med-sized pot half filled with water to a boil. Line the sides of a souffle dish (inside) with greaseproof or parchment paper so the paper comes at least 2 inches above the rim of the dish.
2. In a large mixing bowl, cream together the egg yolks with the sugar using a wooden spoon.
3. Dissolve gelatin in the hot (but not boiling) coffee and add to the yolk mixture, beating well.
4. Place the mixing bowl over the pan of boiling water and continue beating the mixture until it begins to thicken. Remove from heat and allow to cool a little. Then place in cooler until the mixture starts to set.
5. In a mixing bowl beat egg whites until stiff. Then fold the cream into the egg yolk moisture. Add the alcohol and mix well. Then fold in the egg whites and transfer to the lined souffle dish.
6. Oil a bottle or jar (about 2-3 inches in diameter) and press into the centre of the pudding. Leave to set with the bottle or jar in the pudding.
7. When set, carefully remove the paper and the bottle or jar. Fill the hollow center with the whipped cream. Then press crushed walnuts onto the protruding sides of the souffle. Refrigerate until service.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Eggs, large	Maines	092111	12 ea.	\$1.20
Sugar, granulated	Domino	380424	16 oz.	\$0.64
Coffee	Maines	311026	16 oz.	\$0.08
Gelatin powder	Knox	364100	16 oz.	\$7.86
Irish whiskey	N/A	N/A	3/4 c.	\$5.16
Heavy cream	Crowley	015500	20 oz.	\$1.60
Walnuts	Brinker	328664	8 oz.	\$1.92

Recipe Cost	\$18.46
Portion Cost	\$1.15

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$2.95	\$1.15	\$1.80	38.98%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.95	\$1.15	\$2.80	29.11%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$1.15	\$3.80	23.23%