



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

Sticky Toffee Pudding

Vanilla Custard, Toffee Sauce & Pecans



Please scan the QR code to view our preparation video guide.
Alternatively please visit: [devonshirehotels.co.uk/sticky-toffee](https://www.devonshirehotels.co.uk/sticky-toffee)





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Let's Cook!

- *Bring a medium saucepan of water up to a rolling boil.*
- *Place the sealed bag of Toffee Sauce into the pan of boiling water to warm.*
- *Place the Sticky Toffee Pudding pots in the microwave for 2 minutes on High.*
- *Gently warm custard in a separate saucepan.*
- *Place Sticky Toffee Puddings into a bowl, pour over the toffee sauce and sprinkle with pecans. Either serve the custard on top, or in a sauce jug on the side.*

Contains	ALLERGENS.													
	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
STP												C	C	
Vanilla Custard												C	C	
Pecans		C												
Salted Caramel												C		
Notation	C= Contains MC = May contain.													

Ingredients:

*Sticky Toffee Pudding (Sugar Rolled Dates, Sugar, **Egg, Butter**, Gluten Free Flour)*

*Vanilla Custard (**Eggs**, Vanilla, **Milk, Cream**, Sugar, Corn Starch)*

*Salted Caramel (**Butter**, Sugar, **Cream**, Salt)*

Candied Pecans (Pecans, Sugar)