

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 05
CHOCOLATE CREAM PUDDING (INSTANT)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
128 cal	30 g	3 g	1 g	1 mg	465 mg	81 mg

Ingredient

MILK,NONFAT,DRY
 WATER,COLD
 DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE

Weight

1-1/3 lbs
 22-1/4 lbs
 6-5/8 lbs

Measure

2 qts 3/4 cup
 2 gal 2-2/3 qts
 1 gal 3/8 qts

Issue

Method

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add chocolate dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.