Rotary

Rotary Traditional Christmas Puddings make the best gifts for family, friends, clients and staff

Using only the best fruit, spices and wholesome ingredients to a time-proven recipe Rotary Traditional Christmas Puddings are the most delicious and easy way to turn meals into celebrations.

Baked here in New Zealand, they're ready to eat hot or cold - you just can't beat them. Simply serve with custard, brandy butter, caramel sauce, cream, ice cream, yoghurt or try our quick serving ideas at right or on our website.

Gift them, share them or hide them until you're alone – they're just so good!

Whatever you do, make sure you order yours today. Each one you buy includes a substantial donation to Rotary projects and community projects in your area. Proceeds from sales, shared with participating Rotary clubs throughout New Zealand, exceed $2 million since the project began.

EXCLUSIVE GIFT PACKAGING AND RECIPE BAKED IN NEW ZEALAND

Enquiries and orders to:
your local Rotary Club or
enquiries@rotarypuddings.co.nz

Fabulous gifts vacuum packed for superb freshness

Rotary Christmas Puddings (700g) are already cooked ... just heat in the microwave. Due to the brandy content, they last well past their Best Before date - in fact, like good wines, they improve with age. They freeze well too.

There are a range of recipes on the Rotary Puddings website but here are a few ideas.

Quick Serving Ideas

Christmas Pudding Ice Cream

Cut pudding in half (freeze remainder). Roughly fork-mix with equal parts of vanilla ice cream. Press ice cream mix back into original container, cover with cling wrap and freeze. Serve frozen with berries, yoghurt or decorate as you please. Perfect for Christmas dinner or summer BBQs.

Rum Balls

Mix Christmas Pudding with a bit more than half as much of any fruit cake. Add chopped glazed cherries, ginger and rum, stirring until the mixture is moist but not wet. Roll firmly into small balls and coat with desiccated coconut. Freeze until needed.

All-Seasons Cake

Cut in small pieces, fruit, yoghurt, cream or ice cream on the side. Try it with aged cheddar or blue cheese - fantastic!

Lazy Lady's Brandy Sauce

Serve your hot pudding with homemade custard containing a good dollop of cream and ¼ cup of brandy.