

# Cooking with SUSTAGEN®

Simple and tasty recipes with the added benefits of SUSTAGEN®



*Serving Suggestion*



# Stay Strong, Stay Active with SUSTAGEN®

Good health enables us to reach our potential and enjoy all life has to offer. A winning combination of an active lifestyle plus good nutrition can help your health in so many ways - to have vitality, keep up your immunity and stay well.

Eating a healthy, balanced diet is important at every stage of life, however there are times when we don't eat enough or what we do eat lacks sufficient nutrients, and this can put our health at risk.

You may need additional nutrition when you:

- have a poor appetite and intake has decreased
- have increased nutritional requirements
- involuntarily lose weight
- are unwell or recovering from illness
- are pregnant or breastfeeding.



Nutritional supplements can only be of assistance where dietary intake is inadequate. Please seek advice on your individual dietary needs from an Accredited Practising Dietitian or your healthcare professional. SUSTAGEN® Hospital Formula Active and SUSTAGEN® Hospital Formula Active Plus Fibre are formulated meal replacements and cannot be used as total diet replacements. Consume as part of a varied and balanced diet and healthy lifestyle.

# How can poor nutrition affect me?

Inadequate nutrition may result in a loss of muscle mass, causing a decrease in strength which may impair mobility and the ability to care for oneself.

Poor nutrition may lead to a slower recovery from illness, increased risk of infection, complications from surgery or hospitalisation, and poor wound healing. Unfortunately these factors can further impair appetite, making it a vicious cycle. Left untreated, inadequate nutrition can have an enormous impact on quality of life and may lead to a loss of independence.

However even small changes can make a big difference to your health and wellbeing. SUSTAGEN® Hospital Formula Active is nutritionally complete, which means that it provides you with all the nutrients that your body needs, including protein, vitamins and minerals.

Try these quick and easy ideas to boost the nutrition in your food by adding SUSTAGEN®.

Enjoy!

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# Cooking and baking with SUSTAGEN® products

As well as being delicious and nutritious when made up as per instructions, the SUSTAGEN® Hospital Formula Active range can be used in cooking and baking to boost the nutrients and make the most out of every mouthful.



**SUSTAGEN® Hospital Formula Active Neutral Flavour** is a high protein, nutritionally complete powdered supplement that can be made up as a delicious drink or added to food.

- Nutritionally Complete
- Vitamins and Minerals
- High in Protein (13.8g per serve)
- High in Calcium and Vitamin D
- Low in Fat\*
- Gluten Free
- Low GI (53)



**SUSTAGEN® Hospital Formula Active Vanilla, Coffee & Chocolate Flavours** are high protein, nutritionally complete powdered supplements that can be made up as a delicious drink or can be added when cooking or baking sweet treats.

- Nutritionally Complete
- Vitamins and Minerals
- High in Protein (13.8g per serve)
- High in Calcium and Vitamin D
- Low in Fat\*
- Gluten Free
- Low GI:
  - Vanilla Flavour (54)
  - Coffee Flavour (48)
  - Chocolate Flavour (49)
  - Plus Fibre Vanilla Flavour (45)
  - Plus Fibre Chocolate Flavour (42)

**Also available in SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla and Chocolate Flavours.**

These products are only available from Pharmacy or selected distributors as advised by your healthcare professional.

\* When made up with water or skim milk.

# Quick and easy serving suggestions

Here are some simple ways to add SUSTAGEN® Hospital Formula Active Neutral Flavour to your everyday foods.



SUSTAGEN® HOSPITAL FORMULA ACTIVE NEUTRAL FLAVOUR						
	FOOD	QUANTITY	SUSTAGEN®	METHOD	ADDED PROTEIN	COMMENTS
BREAKFAST	Porridge	½ cup or 40g raw oats	40g (2 scoops)	Stir into cooked porridge.	9.2g	Add 20-40g depending on taste.
	Cereal	½ cup	20g (1 scoop)	Stir into cereal and add milk.	4.6g	
	Scrambled Eggs	2 eggs	20g (1 scoop)	Stir into 125mL (½ cup) milk. Whisk into eggs and cook over a medium heat, stirring continually for 2-3 minutes.	4.6g	
ACCOMPANIMENTS	Puréed Vegetables	½ cup or approximately 125g	20g (1 scoop)	Blend into vegetables whilst puréeing or stir into puréed vegetables.	4.6g	Texture of vegetables may thin slightly.
	Soup	1 cup or 250mL	20g (1 scoop)	Whisk into soup after heating.	4.6g	Gives a creamy appearance. Works well in tomato, pumpkin and corn. Add 20-40g depending on taste.
	Mashed Potato	1 cup mashed potato or 250g raw peeled potatoes	40g (2 scoops)	Add to cooked potato and mash together.	9.2g	Can be used instead of milk.
	Baked Beans	1 cup or 250g	20g (1 scoop)	Gradually stir into heated beans just before serving.	4.6g	Gives a creamy appearance. Add 20-40g depending on taste.
DESSERTS	Natural Yoghurt	½ cup or 125g	40g (2 scoops)	Stir into yoghurt 5 minutes before serving.	9.2g	Initial grainy appearance, but grains dissolve.
	Custard	½ cup	40g (2 scoops)	Stir into hot or cold custard 5 minutes before serving.	9.2g	Initial grainy appearance, but grains dissolve.

# Easy Drinks: Creamy Chocolate

## Ingredients list

1 teaspoon (5g) cocoa

20mL water

160mL milk

20mL cream

60g (3 scoops) SUSTAGEN® Hospital Formula Active Vanilla Flavour  
or SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla Flavour

## To make

Dissolve cocoa in hot water. Stir in milk and cream.  
Add SUSTAGEN® Hospital Formula Active and stir vigorously.

### Other drinks:

- **Tea or coffee** – stir 1 scoop (20g) SUSTAGEN® Hospital Formula Active Vanilla or Neutral Flavour into 1 cup (250mL) tea or coffee as a replacement to milk.
- **Orange or apple juice** – whisk 1 scoop (20g) SUSTAGEN® Hospital Formula Active Vanilla or Neutral Flavour into 1 cup (250mL) juice with a fork just before serving.  
Note: May separate on standing, simply mix to combine.



Preparation time: 5 min



Servings: 1

### Notes:

SUSTAGEN® Hospital Formula Active Vanilla Flavour and cocoa can be replaced with SUSTAGEN® Hospital Formula Active Chocolate Flavour or SUSTAGEN® Hospital Formula Active Plus Fibre Chocolate Flavour.

For best results use a shaker.  
For a warm drink, you can heat it up on the stove or microwave.

### Recipe nutrition:

Creamy Chocolate  
• Added protein 13.8g

Water/Milk  
• Added protein 4.6g

Juice (Orange, Apple)  
• Added protein 4.6g



Serving Suggestion

# Smoothies: Banana Berry

## Ingredients list

200mL milk

1 small banana, sliced

¾ cup vanilla yoghurt

2 teaspoons honey

¾ cup frozen berries

60g (3 scoops) SUSTAGEN® Hospital Formula Active Vanilla Flavour

## To make

Place all ingredients in a blender and process until well combined. Pour into a glass and serve. Top with a few extra berries or a sprig of fresh mint.

### Other flavours:

- **Banana honey buzz** – take out frozen berries.
- **Banana, prune and orange** – take out honey and berries and replace with ¾ cup pitted prunes and 2 teaspoons finely grated orange rind.
- **Tropical bliss** – take out honey and berries and replace with ¾ cup fresh or canned mango.



Preparation time: 5 min



Servings: 1

### Notes:

SUSTAGEN® Hospital Formula Active Vanilla Flavour can be replaced with Chocolate or Neutral Flavour, or with SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla or Chocolate Flavour.

### Recipe nutrition:

- Source of fibre.\*
- Good source of calcium and zinc.
- A serving of fruit in every smoothie.

\* When recipe is made with SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla or Chocolate Flavour.



Serving Suggestion

# Chocolate Drinks: Mocha Delight

## Ingredients list

200mL milk

2 scoops vanilla ice cream

1 tablespoon chocolate topping

½ teaspoon instant coffee

60g (3 scoops) SUSTAGEN® Hospital Formula Active Vanilla Flavour  
or SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla Flavour

## To make

Place all ingredients in a blender and process until well combined. Pour into a glass and serve. Garnish with grated or flaked chocolate.

### Other flavours:

- **Black forest** – add ¼ cup pitted canned black cherries.
- **Chocolate lamington** – take out instant coffee and replace with ½ teaspoon coconut essence.
- **Chocolate and cinnamon** – take out instant coffee and replace with ½ teaspoon ground cinnamon.
- **Strong coffee** – Use SUSTAGEN® Hospital Formula Active Coffee Flavour instead of Vanilla Flavour.



Preparation time: 5 min



Servings: 1

### Notes:

SUSTAGEN® Hospital Formula Active Vanilla Flavour and Chocolate topping can be replaced with SUSTAGEN® Hospital Formula Active Chocolate Flavour, Coffee Flavour or SUSTAGEN® Hospital Formula Active Plus Fibre Chocolate Flavour.

### Recipe nutrition:

- Good source of protein.
- High in calcium, iron and zinc.
- Delicious energising snack.



Serving Suggestion

# Fruity Drinks: Strawberry and Vanilla

## Ingredients list

200mL milk

2 scoops vanilla ice cream

½ cup frozen strawberries

60g (3 scoops) SUSTAGEN® Hospital Formula Active Vanilla Flavour

## To make

Place all ingredients in a blender and process until well combined. Pour into a glass and serve.

## Other flavours:

- **Apricot and almond** - replace frozen strawberries with ½ cup canned/stewed apricots and ¼ teaspoon almond essence.
- **Berry bliss** - take out frozen strawberries and replace with mixed berries.
- **Lemon cheesecake** - replace frozen strawberries with ½ cup yoghurt and ¼ teaspoon lemon juice.



Preparation time: 5 min



Servings: 1

## Notes:

SUSTAGEN® Hospital Formula Active Vanilla Flavour can be replaced with SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla Flavour.

## Recipe nutrition:

- Energy boost.
- High in calcium.
- Good source of iron and zinc.



Serving Suggestion

*Smooth, sweet and  
creamy, pumpkin soup  
is always a favourite.*



# Pumpkin Soup

## Ingredients list

1 tablespoon oil

½ onion, chopped

400g pumpkin, chopped

1 potato, chopped

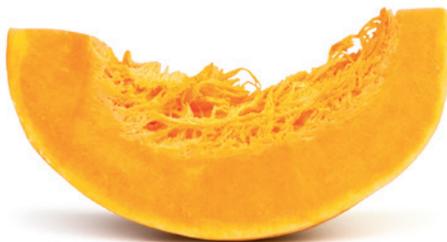
2 cups water

½ teaspoon stock powder

160g (8 scoops) SUSTAGEN® Hospital Formula Active Neutral Flavour

## To make

1. Heat oil in a pot. When hot add onion and cook until clear.
2. Add pumpkin, potato, water and stock. Cook until soft.
3. Blend with a hand-held stick mixer until smooth.
4. Gradually add SUSTAGEN® Hospital Formula Active and stir into soup.



 **Cooking time:** 15 min

 **Preparation time:** 10 min

 **Servings:** 4

### Notes:

For an alternative taste you can substitute pumpkin with sweet potato.

NUTRIENT	PER SERVE
Energy - kJ	930kJ
- Calories	225Cal
Protein	9.3g
Total Fat	5.6g
- Saturated Fat	0.8g
Carbohydrate	32.1g
- Sugars	20.5g
Dietary Fibre	3.4g
Sodium	202mg

*Warm yourself up on  
a chilly day with this  
hearty, tasty soup.*



# Pea and Bacon Soup

## Ingredients list

1 tablespoon oil

½ onion, chopped

500g frozen peas

2 carrots, peeled and chopped

3 cups water

½ teaspoon stock powder

140g (7 scoops) SUSTAGEN® Hospital Formula Active Neutral Flavour

100g bacon, cooked and chopped

## To make

1. Place oil in a saucepan.
2. Add onion and cook until clear.
3. Add peas, carrots, water and stock. Cook until soft.
4. Blend together using a hand-held stick mixer.
5. Stir in SUSTAGEN® Hospital Formula Active.
6. Add bacon.



 **Cooking time:** 20 min

 **Preparation time:** 10 min

 **Servings:** 4

### Notes:

For a vegetarian option, leave out the bacon.

NUTRIENT	PER SERVE
Energy - kJ	1480kJ
- Calories	355Cal
Protein	22.6g
Total Fat	12.6g
- Saturated Fat	3.5g
Carbohydrate	32.7g
- Sugars	20.3g
Dietary Fibre	10.8g
Sodium	662mg

*An old-fashioned favourite.*



# Chicken and Vegetable Casserole

## Ingredients list

4 tablespoons plain flour	3 bay leaves
500g chicken, cut into pieces	½ cup water
1 tablespoon olive oil	50g spinach
1 leek, finely sliced	<b>200g (10 scoops) SUSTAGEN® Hospital Formula Active Neutral Flavour</b>
1 ½ cups liquid chicken stock	<b>Salt and pepper to taste</b>
2 carrots, peeled and cut into slices	
4 small potatoes, peeled and cut into pieces	

## To make

1. Place flour in a bowl. Add the chicken and toss through.
2. Heat a heavy saucepan. Add oil.
3. Remove the chicken from the bowl and place in the pan. Cook each side until golden (approximately 3-4 minutes).
4. Transfer to a plate.
5. Place leek and stock in the pan. Cook until softened.
6. Add chicken, carrot, potato, bay leaves and water. Cover with a lid.
7. Bring to the boil. Reduce heat to simmer. Add spinach. Cook for approximately 30 minutes or until vegetables are tender.
8. Turn off the heat. Remove bay leaves and stir through SUSTAGEN® Hospital Formula Active.
9. Season with salt and pepper.

 **Cooking time:** 30 min

 **Preparation time:** 20 min

 **Servings:** 4-5

### Notes:

You can use any leftover vegetables in place of the carrots and potatoes.

NUTRIENT	PER SERVE
Energy - kJ	1620kJ
- Calories	390Cal
Protein	25.3g
Total Fat	6.8g
- Saturated Fat	1.8g
Carbohydrate	43.9g
- Sugars	20.6g
Dietary Fibre	3.3g
Sodium	536mg

Values are based on recipe preparing 5 servings.



*You cannot beat a pasta bake  
for lunch or dinner.*

# Tuna and Pasta Bake

## Ingredients list

50g salt reduced butter

3 tablespoons plain flour

1 ½ cups milk

240g (12 scoops) SUSTAGEN® Hospital Formula Active Neutral Flavour

½ cup grated tasty cheese

Salt and pepper to taste

250g spiral pasta, cooked

3 hard boiled eggs, shelled and quartered

425g can tuna in brine or water, drained

½ cup frozen peas

½ cup grated cheese, for topping

½ cup fresh breadcrumbs

## To make

1. Preheat oven to 180°C (360°F) conventional / 170°C (340°F) fan forced. Grease a 30cm x 20cm baking dish.
2. Melt butter in a small saucepan, add flour and cook for 1 minute. Remove from heat.
3. Gradually whisk in milk, return to heat and bring to the boil stirring continually until sauce thickens.
4. Stir in SUSTAGEN® Hospital Formula Active and grated tasty cheese until melted and smooth. Season with salt and pepper.
5. Arrange cooked pasta, egg, tuna and peas into baking dish. Pour over sauce and mix through.
6. Sprinkle with grated cheese and breadcrumbs and bake in oven for 20 minutes or until golden.



**Cooking time:** 20 min



**Preparation time:** 20 min



**Servings:** 6

### Notes:

You can use canned salmon or meat instead of tuna.

This dish can be made in a large dish or individual ramekins.

For increased fibre, SUSTAGEN® Hospital Formula Active Plus Fibre can be used.

NUTRIENT	PER SERVE
Energy - kJ	2590kJ
- Calories	620Cal
Protein	43.4g
Total Fat	25g
- Saturated Fat	13.6g
Carbohydrate	53.9g
- Sugars	23g
Dietary Fibre	2.6g
Sodium	687mg

*Try these Italian – inspired meatballs for an economical but tasty dish.*



# Italian Meatballs

## Ingredients list

**100g (5 scoops) SUSTAGEN® Hospital Formula Active Neutral Flavour**

**50g mince**

**½ onion, chopped**

**20g breadcrumbs**

**1 egg**

**1 tablespoon dried mixed herbs**

**40mL oil**

**50g tomato passata**

**1 teaspoon beef stock powder**

**1 cup water**

**20g fresh basil, chopped**

## To make

1. Combine SUSTAGEN® Hospital Formula Active, mince, onion, breadcrumbs, egg and dried mixed herbs in a bowl.
2. Once combined create small balls.
3. Heat oil in a large frying pan.
4. Place meatballs on pan and cook at a low heat until brown on all sides.
5. Once cooked cover with tomato passata.
6. Add stock powder and water, stir well.
7. Cover, cook on low for 15 minutes.
8. Add basil and stir through. Serve.



 **Cooking time:** 15 min

 **Preparation time:** 15 min

 **Servings:** 4

### Notes:

If you do not have any passata, substitute with diced tomatoes.

Serve with pasta, rice or mash.

NUTRIENT	PER SERVE
Energy - kJ	1790kJ
- Calories	430Cal
Protein	37.8g
Total Fat	19.2g
- Saturated Fat	4.9g
Carbohydrate	24.5g
- Sugars	16g
Dietary Fibre	3g
Sodium	475mg

*This classic Shepherd's Pie is comfort food for the soul and is just the dish for lunch or dinner.*



# Shepherd's Pie

## Ingredients list

1 tablespoon olive oil	1 tablespoon tomato paste
500g beef mince	Salt and pepper to taste
1 onion, finely chopped	5 (400g) désirée potatoes, peeled and chopped
1 carrot, grated	2 tablespoons butter
1 zucchini, grated	125mL milk
2 celery sticks, finely chopped	200g (10 scoops) SUSTAGEN® Hospital Formula Active Neutral Flavour
2 tablespoons plain flour	Parmesan cheese
500mL beef stock	
1 dried bay leaf	

## To make

1. Preheat oven to 200°C (390°F) conventional / 180°C (360°F) fan forced.
2. Heat oil in a large saucepan.
3. Add mince and cook. Stir constantly to break up the mince.
4. Add onion, carrot, zucchini and celery. Cook for 5 minutes or until soft.
5. Add flour and cook until combined.
6. Add stock, bay leaf and tomato paste. Bring to the boil then reduce the heat and allow to simmer for 30 minutes. Sauce should become thick. Season with salt and pepper.
7. For the topping boil the potatoes until tender. Drain the water and mash the potatoes.
8. Add butter and mix. Once mixed through, stir through the milk and SUSTAGEN® Hospital Formula Active.
9. Spoon the meat into an ovenproof dish. Cover with the mash potato. Sprinkle salt, pepper and a small amount of parmesan cheese.
10. Bake for 20-25 minutes or until the potato is golden.

 **Cooking time:** 55 min

 **Preparation time:** 30 min

 **Servings:** 4-6

### Notes:

This Shepherd's Pie can be portioned and baked in individual ramekins for a more stylish presentation.

NUTRIENT	PER SERVE
Energy - kJ	1690kJ
- Calories	405Cal
Protein	30.8g
Total Fat	14.3g
- Saturated Fat	5.5g
Carbohydrate	36.5g
- Sugars	18.8g
Dietary Fibre	2.6g
Sodium	414mg

Values are based on recipe preparing 6 servings.

*Mouth-watering cake to go  
with a cup of tea or coffee.*



# Fruit Shortcake

## Ingredients list

1 cup self raising flour

1 cup plain flour

1 teaspoon caster sugar

300g (15 scoops) SUSTAGEN® Hospital Formula Active Neutral or Vanilla Flavour

250g butter, melted

2 eggs, beaten

½ cup full cream milk

800g canned apricots, drained

## To make

1. Preheat oven to 180°C (360°F) conventional / 160°C (320°F) fan forced.
2. Grease and line a 20cm x 30cm baking pan.
3. Sift all dry ingredients including SUSTAGEN® Hospital Formula Active into a bowl.
4. Stir in butter, eggs and milk until well combined.
5. Press half of the mixture into prepared pan.
6. Arrange apricots over mixture and crumble remaining mixture over the top.
7. Bake for 30-35 minutes or until golden and cooked through.
8. Serve warm as a dessert with a dollop of cream or cooled for afternoon tea.



 **Cooking time:** 30-35 min

 **Preparation time:** 20 min

 **Servings:** 6-8

### Notes:

Replace apricots with any of your favourite canned or fresh fruits such as peaches, apples or mixed fruit. Serve warm or cold, cut into squares for afternoon tea or with a dollop of cream for dessert.

NUTRIENT	PER SERVE
Energy - kJ	2265kJ
- Calories	540Cal
Protein	15.7g
Total Fat	25.4g
- Saturated Fat	11g
Carbohydrate	60.4g
- Sugars	26.4g
Dietary Fibre	4.4g
Sodium	349mg

Values are based on recipe preparing 8 servings.

*For a morning tea  
snack, you can't go past  
these muffins.*



# Banana Muffins

## Ingredients list

1 ¼ cups self raising flour, sifted

⅔ cup brown sugar

240g (12 scoops) SUSTAGEN® Hospital Formula Active Neutral or Vanilla Flavour

2 tablespoons butter, melted

½ cup full cream milk

1 egg, beaten

1 ripe banana, chopped

Optional:

- ½ teaspoon cinnamon

## To make

1. Preheat oven to 180°C (360°F) conventional/160°C (320°F) fan forced.
2. Grease a six-case muffin tray.
3. Place sifted flour, brown sugar and SUSTAGEN® Hospital Formula Active in a bowl. Mix well.
4. Melt butter and combine in a bowl with milk, egg and banana.
5. Add wet ingredients to dry ingredients and mix gently. Do not over-mix.
6. Place mixture in muffin tray and bake for 30 minutes.
7. Allow to cool out of oven.



 **Cooking time:** 30 min

 **Preparation time:** 15 min

 **Servings:** 6

### Notes:

You can replace bananas with apples, peaches, pears or any of your favourite fruit.

SUSTAGEN® Hospital Formula Active Vanilla Flavour can be replaced with SUSTAGEN® Hospital Formula Active with Fibre Vanilla Flavour. You can also try using Chocolate Flavour.

NUTRIENT	PER SERVE
Energy - kJ	1545kJ
- Calories	370Cal
Protein	14.3g
Total Fat	7.9g
- Saturated Fat	4.8g
Carbohydrate	59.8g
- Sugars	30.2g
Dietary Fibre	1.5g
Sodium	352mg

*Ginger, lemon and  
everything nice.  
Plus it's easy to make.*



# No Bake Ginger Slice

## Ingredients list

½ cup sweetened condensed milk

100g butter

250g ginger snap biscuits

120g (6 scoops) SUSTAGEN® Hospital Formula Active Vanilla Flavour

**Lemon icing:**

2 cups icing sugar mixture

40g butter

50mL lemon juice

## To make

1. Grease and line a 17cm x 25cm pan. Place condensed milk and butter in a small saucepan over medium heat. Cook, stirring, for 4-5 minutes or until butter melts.
2. Place biscuits in a food processor and process to a fine crumb. Combine crumbs and SUSTAGEN® Hospital Formula Active. Stir in hot butter mixture until well combined.
3. Press biscuit mixture into prepared pan. Refrigerate for 1 hour or until firm.
4. **To make lemon icing:**  
Place icing sugar mixture, butter and lemon juice in a bowl. Beat with a wooden spoon until smooth. Spread icing over slice. Refrigerate for a further 30 minutes or until icing has set. Cut into pieces. Serve.



**Preparation time:** 15 min  
plus 1 hour for refrigeration



**Servings:** 12

### Notes:

Leave out of the refrigerator for 30 minutes to soften slightly before serving.

For increased fibre, SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla Flavour can be used.

NUTRIENT	PER SERVE
Energy - kJ	1429kJ
- Calories	341Cal
Protein	4.5g
Total Fat	13.8g
- Saturated Fat	8.6g
Carbohydrate	51.3g
- Sugars	41.0g
Dietary Fibre	0.4g
Sodium	204mg

*Melt in the mouth buttery  
cookies with the tang of  
cranberries and lemon.*



# Lemon and Cranberry Shortbread

## Ingredients list

180g butter

$\frac{1}{3}$  cup icing sugar

$\frac{1}{4}$  cup dried cranberries, chopped

1 tablespoon lemon rind, finely grated

1  $\frac{1}{2}$  cups plain flour, sifted

80g (4 scoops) SUSTAGEN® Hospital Formula Active Vanilla Flavour

## To make

1. Preheat oven to 170°C (340°F) conventional/160°C (320°F) fan forced. In a medium bowl cream butter and icing sugar until light and fluffy.
2. Stir in cranberries and lemon rind and gradually mix in flour and SUSTAGEN® Hospital Formula Active to form soft dough.
3. Roll mixture into 1 tablespoon sized balls and arrange onto a baking paper lined baking tray. Flatten each biscuit slightly with a floured fork.
4. Bake for 10 minutes or until pale golden colour. Remove and place onto a wire rack to cool. Dust with icing sugar.



 **Cooking time:** 10 min

 **Preparation time:** 15 min

 **Servings:** 20

### Notes:

Dried currants can be used as an alternative to dried cranberries.

For increased fibre, SUSTAGEN® Hospital Formula Active Plus Fibre Vanilla Flavour can be used.

NUTRIENT	PER SERVE
Energy - kJ	567kJ
- Calories	135Cal
Protein	2.1g
Total Fat	7.6g
- Saturated Fat	4.9g
Carbohydrate	14.6g
- Sugars	5.9g
Dietary Fibre	0.5g
Sodium	77mg

*Beautifully moist date puddings  
drizzled with lashings of  
butterscotch sauce.*



*Serving Suggestion*

# Sticky Date Pudding

## Ingredients list

2 cups pitted dates

1 ¾ cups water

1 teaspoon bicarbonate soda

60g butter

¾ cup caster sugar

2 eggs, beaten

80g (4 scoops) SUSTAGEN®  
Hospital Formula Active  
Vanilla Flavour

1 cup self raising flour

**Butterscotch sauce:**

½ cup thickened cream

100g butter

½ cup brown sugar, firmly packed

## To make

1. Preheat oven to 180°C (360°F) conventional/160°C (320°F) fan forced. Grease a 12 cup muffin pan.
2. Place dates and water into a saucepan. Bring to the boil, reduce heat and simmer for 5-10 minutes, or until dates have softened. Remove from heat and stir in bicarbonate soda.
3. Cream softened butter and sugar until light and fluffy and gradually beat in eggs. Fold in SUSTAGEN® Hospital Formula Active with flour and stir in date mixture until well combined.
4. Spoon into prepared muffin pan and bake for 20 minutes or until skewer inserted into centre comes out clean.
5. **To make sauce:** Place all ingredients in a saucepan and cook over a low heat until melted. Simmer for 10 minutes or until thickened.
6. Remove puddings from pan and serve with butterscotch sauce and ice cream.



**Cooking time:** 30 min



**Preparation time:** 20 min



**Servings:** 12

## Notes:

For 'sticky prune puddings' replace dates with pitted prunes.

NUTRIENT	PER SERVE
Energy - kJ	1754kJ
- Calories	419Cal
Protein	5.0g
Total Fat	20.3g
- Saturated Fat	12.9g
Carbohydrate	54.4g
- Sugars	44.0g
Dietary Fibre	3.4g
Sodium	312mg

# Stay Strong, Stay Active with SUSTAGEN®

Good health enables us to reach our potential and enjoy all life has to offer. A winning combination of an active lifestyle plus good nutrition can help your health in so many ways – to have vitality, keep up your immunity and stay well. Enjoy these recipes to add SUSTAGEN® to your everyday life, to nourish you and those that you care about.



Nutritional supplements can only be of assistance where dietary intake is inadequate. Please seek advice on your individual dietary needs from an Accredited Practising Dietitian or your healthcare professional. SUSTAGEN® Hospital Formula Active and SUSTAGEN® Hospital Formula Active Plus Fibre are formulated meal replacements and cannot be used as total diet replacements. Consume as part of a varied and balanced diet and healthy lifestyle.

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