



# Christmas pudding

Opsskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 12

## Preparation

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200 g raisins  
200 g currants  
80 g figs, dried  
80 g apricots, dried  
80 g dates, dried and pitted  
1 orange, juice and zest  
240 ml orange juice

Chop the figs, apricots and dates. Zest and juice the orange. Put the dried fruit, orange juice and orange zest in a saucepan and heat, stirring all the time, until the liquid has been absorbed. Remove from the heat and leave to cool for 30 minutes.

90 ml brandy  
100 g macadamia nuts  
1 tsp cinnamon  
1 tsp mixed spice  
1 tsp ground nutmeg  
220 g cane sugar  
4 eggs  
250 g butter

Add the brandy to the dried fruit mixture.

Chop the macadamia nuts and add them to the dried fruit mixture along with the spices and cane sugar.

Crack open the eggs, melt the butter and fold into the mixture with the cane sugar.

300 g flour  
3 tsp baking powder





Sift the flour and baking powder into the fruit mixture. Mix all the ingredients together well and turn into a greased ring cake tin. Put the ring cake tin on the wire shelf in the cold cooking space. Steam.

**Dampning 100°C i 5 Timer**

Allow the Christmas pudding to cool slightly before turning it out of the tin.

## Tips

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Serve with custard.

## Tilbehør

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Wire shelf

Ring cake tin

## Yderligere oplysninger

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Oprettet den

12.04.2023

