Christmas pudding

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 12

Preparation

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.

Steaming 100 °C for 5 Hrs

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

Tips

Serve with custard.

Accessories

Wire shelf

Ring cake tin

Additional information

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