

Christmas Pudding



Preparation time: 30 minutes

Cooking time: 5 hours

Allergens: Nuts, Wheat, Soya, Milk, Eggs
(always check labels on any ingredients
you use)

Serves: 10

Profitability:

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Ingredients:

175g raisins

175g currants

175g sultanas

50g whole blanched almonds

1 orange, zest

1 lemon, zest

50g mixed peel

150g whole glacé cherries

1 carrot, peeled & finely grated

150ml brandy

50ml Grand Marnier

175g light muscovado sugar

175g fresh white breadcrumbs

125g McDougalls Self-Raising Flour

1 tsp mixed spice

¼ tsp nutmeg, grated

175g butter, melted

2 eggs, broken

Steps:

Mix raisins, currants, sultanas, almonds, citrus zests, glacé cherries and carrot with brandy and Grand Marnier in a large mixing bowl. Cover and leave to soak overnight

Mix all dry ingredients together, then add to the soaked fruit mixture. Add butter and eggs and stir

Grease a 1.5 litre pudding basin with butter and line the base with greaseproof paper. Spoon in mixture, press down well

Cover surface with greaseproof paper, then cover the bowl with double-thickness greaseproof paper and foil, and tie at the rim with string

Steam the pudding for 5 hours or until cooked through. Allow to cool, then cover and store in a cool, dry cupboard (it will keep for up to a year)

To re-heat, steam for 1 hour before turning out. Remove from the oven and allow to cool, then serve, dusted with a little icing sugar