



# CHRISTMAS PUDDING

SERVINGS: 8-10 PORTIONS

## Cooking Method

### The Week Before

- 1 Put the currants, sultanas, orange peel and candied cherries into a bowl, add the rum and cover with Clingfilm.
- 2 Leave the fruits to soak overnight or even up to a week.

### The Day Before

- 3 Bring a large pan of water to boil and grease your pudding bowl including the lid.
- 4 Mix together all remaining ingredients in a large bowl.
- 5 Add the soaked fruit and the rum and mix it all until well combined.
- 6 Put the mix into your greased pudding bowl, press it down and tap the bowl on your worktop a few times to release any air, then cover with the lid.
- 7 Wrap the whole bowl in tinfoil.
- 8 Put the bowl into your pan making sure the boiling water comes up half way.
- 9 Steam the pudding for 5 hours occasionally checking the water hasn't evaporated – if it has, top up a little with hot water.
- 10 After the 5 hours, carefully remove the pudding from the water, take off the tinfoil and store until Christmas Day.

### On the Day

- 11 On Christmas Day wrap the pudding up in tinfoil again and steam for a further 3 hours.
  - 12 Once the pudding is done steaming, carefully remove from the water, take the foil and lid off, put a plate on top and swiftly turn it upside down to unmould the pudding.
  - 13 You can decorate it either with a little holly or with some glazed cherries.
  - 14 Serve with brandy sauce.
- ! *Optional: Flambé the pudding with vodka that has been heated up in a small pan and set alight with a match.*



## Ingredients

- 100g currants
- 100g sultanas
- 100g candied orange peel
- 50g candied cherries, plus some for decorating
- 1 cooking apple – around 150g
- 2 tbsp maple syrup
- 175ml rum
- 125g fresh, white breadcrumbs
- 150g suet
- 150g dark brown muscovado sugar
- 100g plain flour
- 1 tsp ground cinnamon
- ¼ tsp ground cloves
- ¼ tsp ground nutmeg
- 1 tsp baking powder
- Zest of one lemon
- Zest of one orange
- 3 large eggs