

**Miele**

# Feijoa and caramel steamed pudding with spiced crumble

By Miele

**30 minutes**

Preparation time

**1 hour 30 minutes**

Cooking time

**4**

Serves



## INGREDIENTS

### Feijoa and caramel pudding

400g fresh feijoas  
60g butter, soft  
110g brown sugar  
150g golden syrup  
2 eggs  
1 tsp vanilla paste  
170g self-raising flour  
½ tsp baking soda  
Pinch of salt  
115ml boiling water

### Spiced crumble

100g butter, cold, grated  
130g plain flour  
50g sugar  
1 ½ tsp ginger, ground  
½ tsp cinnamon, ground

### To serve

Vanilla ice cream

## **METHOD**

### **Feijoa and caramel pudding**

1. Scoop out the flesh of the feijoas into a saucepan. Simmer on medium-high heat, induction setting 7, for 5 minutes.
2. Cream butter, sugar and golden syrup in a freestanding mixer for 5 minutes, or by hand.
3. Beat the eggs and vanilla and then slowly pour into the mixture until well combined.
4. Add the flour and slowly combine.
5. In a separate bowl, combine the boiling water, baking soda and salt and then add to the mixture.
6. Pour into a greased round dish 25cm diameter and at least 4cm deep.
7. Drain the feijoas and dot over the batter and cover with foil.
8. Place into the steam oven and Steam at 100°C for 45 minutes.

### **Spiced crumble**

1. Mix butter and flour well until yellow and sandy.
2. Add sugar and spices.
3. Place on a multi-purpose tray and bake on Fan Plus at 160°C for 20 minutes.
4. Allow to cool and lightly break up into crumble.

### **To serve**

1. Scoop a generous serving of the pudding into a bowl, top with ice cream and a sprinkle of crumble and serve warm.