

**Miele**

# Christmas pudding

By Miele

**20 minutes, plus resting overnight**

Preparation time

**3 hours, plus 1 hour 30 minutes reheating time**

Cooking time

**6-8 servings**

Serves



## INGREDIENTS

### Christmas pudding

110 g (¾ cups) plain flour

½ tsp mixed spice

70 g (¾ cup) fine breadcrumbs

70 g butter, melted plus extra for greasing

70 g (1/3 cup firmly packed) brown sugar

2 tbsp blanched almonds, roughly chopped

70 g (¼ cup) raisins

70 g (¼ cup) currants

70 g (¼ cup) sultanas

1 tbsp glace cherries

1 tbsp mixed candied peel

1 small apple, peeled and grated

½ lemon, zested

½ orange, zest and juice

2 eggs

2 tsp black treacle

80 ml (1/3 cup) brandy or rum

### Crème anglaise

300 ml thickened cream

250 ml full cream milk

2 eggs

100 g caster sugar

## **METHOD**

### **Christmas pudding**

1. Sift the flour and spices into a large bowl. Stir in the breadcrumbs, melted butter, brown sugar and almonds.
2. Add the fruit, zest and juice. Make a well in the centre and add the beaten egg and treacle. Combine thoroughly; gradually adding the brandy, mixing until a smooth dropping consistency is obtained.
3. Cover the bowl and leave to stand overnight in the refrigerator.
4. The following day lightly butter a 900ml pudding bowl and fill with the mixture, packing it down firmly. Cover the top of the bowl with baking paper and secure the pudding lid.
5. Place the bowl on a rack and Steam at 100°C for 3 hours.
6. After steaming, replace the baking paper with fresh paper and place the lid back on. Store in the refrigerator until required.

### **Crème anglaise**

1. Place all ingredients into a mixing bowl or blender and blend until the sugar has dissolved.
2. Pour the custard mixture into an unperforated steam container, cover with cling film or foil.
3. Place into the steam oven and Steam at 85°C for 1 hour.
4. Remove from the steam oven and allow to sit for 5 minutes. Whisk the custard well before using.

### **To serve**

1. Steam at 100°C for approximately 1 hour and 30 minutes to reheat the pudding.
2. Unmould the pudding and serve on a platter warm with crème anglaise sauce, if desired.

### **Hints and tips**

- Store the sealed pudding in the refrigerator until ready to serve.
- Puddings can be made 1-2 months in advance, to ease the burden in the kitchen.