

Christmas pudding

By Shannon Bennett

50 minutes

Preparation time

4-8 hours, depending on size of puddings

Cooking time

18

Serves



INGREDIENTS

pudding

80ml brandy
200ml orange juice
100g mixed peel
100g currants
100g sultanas
450g seedless raisins, chopped
225g brown sugar
225g butter, softened
2 eggs, lightly beaten
400g fresh breadcrumbs
1 teaspoon ground ginger
1 teaspoon mixed spice
1 teaspoon Murray River Sea Salt
75g grated carrot
2 tablespoons milk
2 tablespoons golden syrup
30g butter, extra for greasing

Brandy butter

250g butter
125g icing sugar, sifted
1 tablespoon brandy

Brandy anglaise

10 egg yolks
80g caster sugar
1 teaspoon vanilla bean paste
500ml cream
500ml full cream milk
60ml brandy

METHOD

Pudding

1. Combine brandy, orange juice and all dried fruit in a large bowl, cover with cling wrap and macerate in the refrigerator for 2-3 days.
2. Cream butter and sugar on low speed until light and fluffy.
3. Add the eggs one at a time, beating well between each addition to ensure it is fully incorporated.
4. Using a large spoon, combine the macerated fruit into the egg mixture and stir well.
5. Add remaining ingredients and mix well. This is best done with your hands to fully incorporate all ingredients.
6. Grease the moulds and or pudding basins with butter and line the base of each mould with a round of baking paper.
7. Divide equally between 18 x cup moulds or into 2 x 1 litre heatproof pudding bowls.
8. Cover puddings with a round of baking paper, pleated down the centre to allow for expansion.
9. Cover puddings again with foil, also with a pleat in the middle, and place over the baking paper in the same direction as the pleat to allow for expansion.
10. Place the puddings on a perforated steam tray. Steam at 100°C for 4 hours for small puddings and 6-8 hours for large puddings, refilling the water in the steam oven when directed.
11. Leave the covers on the puddings and allow to cool before storing in the refrigerator until required.

Brandy butter

1. Cream butter and sugar on low speed until light and fluffy.
2. Add the brandy and beat well until light and fluffy.
3. Pipe the brandy butter into swirls on a baking paper lined baking tray and refrigerate for 2 hours until firm. Store in an airtight container and refrigerate or freeze until required.

Brandy anglaise

1. Whisk the egg yolks, sugar and vanilla paste in a bowl until the sugar has dissolved and the mixture is light and creamy.
2. Add cream, milk and brandy to the mixture, whisk until combined.
3. Place mixture into a solid steam tray and cover tightly with cling wrap. Steam at 85°C for 50 minutes.
4. Stir with a whisk to break any bubbles on the surface. Pass through a fine sieve, leave to cool.

To serve

1. Remove puddings from refrigerator and place on a perforated steam tray. Steam at 100°C for 25 minutes for the small puddings or 1 hour for large puddings.
2. Place the pudding on a large platter. Pour the extra brandy over the top of and ignite with a match. Let the flames subside before cutting and serving with brandy butter and brandy anglaise.

Hints and tips

- Begin this recipe 3 days in advance to give maximum flavour and plumpness to the fruit.
- Puddings can be kept in the refrigerator for 4 months, well wrapped with cling wrap or frozen for up to 12 months.
- Brandy anglaise can be stored in the refrigerator for up to 4 days.
- Brandy butter can be stored in refrigerator or freezer.