

CHRISTMAS PUDDING



4 HRS 30 MINS



NOT TOO TRICKY



SERVES 8

INGREDIENTS

unsalted butter, for greasing

150g Medjool dates

150g dried apricots

150g pecan nuts

75g crystallized ginger

1 small sprig of fresh rosemary

150g dried cranberries

150g raisins

150g suet

150g plain flour

75g fresh breadcrumbs

200ml semi-skimmed milk

1 large free-range egg

1 clementine

golden syrup

METHOD

- 1 Grease a 1.5 litre pudding bowl with butter.
- 2 Destone your dates, then, by hand or in a food processor, finely chop the flesh with the apricots, pecans, ginger and rosemary leaves. Place it all in a mixing bowl with the cranberries, raisins, suet, flour, breadcrumbs and milk. Crack in the egg, finely grate in the clementine zest, squeeze in the juice and mix it all together really well.
- 3 Tip the mixture into the greased bowl and cover with a single layer of greaseproof paper and a double layer of tin foil. Tie a piece of string around the bowl to secure them in place and make it watertight, then sit it in a large, deep saucepan and pour in enough water to come halfway up the sides of the bowl.
- 4 Bring the water to the boil, cover the pan with a tight-fitting lid, and reduce to a simmer for 4 hours. Check the water regularly, and keep topping it up with boiling water, if needed.
- 5 When the time's up, lift out the bowl, remove the foil and paper, then carefully turn the pudding out on to a plate ready to serve, or leave to cool and reheat just before you need it.
- 6 You can either drizzle it with golden syrup and a swig of Bourbon – gorgeous – or be a bit more flamboyant and gently heat a good few swigs of Bourbon just to warm it, then strike a match to the pan (stand back!), let it flame, and carefully pour it over your pudding.
- 7 Present it to your guests and sing some Christmassy songs, then when the flame subsides drizzle with golden syrup. Serve with cream, custard or even ice cream.

barrel-aged Bourbon

TOP TIP

LOVE YOUR LEFTOVERS

Cold leftovers are delicious with a slice of British cheese, such as Lancashire, or in a Christmas sundae.

GET AHEAD

Taken part in Stir-Up Sunday? Then make sure you carefully store your beautiful Christmas pudding, so you don't run the risk of it going mouldy. Once you've steamed and totally cooled it, replace the greaseproof paper and tin foil with a fresh set and seal it super tightly, so it's airtight. Then store it in a cool, dry place until you're ready to reheat it on Christmas Day. NOTE: A hot steamy kitchen is not ideal!