

PLUM PUDDING

INGREDIENTS

6	Cortland apples, diced		
500g	Thompson raisins	2 tsp	nutmeg
500g	Currants	1 tsp	cloves
500g	granulated sugar	½ tsp	mace
500g	suet, ground white leaf	¼ cup	brandy
500g	bread crumbs		
6	eggs, beaten room temp		
2 cups	mixed peel, floured		
230g	unbleached flour		
½ tsp	salt		
¼ cup	blanched almonds		
1 tbs	cinnamon		



PREPARATION

In a large bowl mix all dry ingredients by hand.

Add fruit and mix again.

Add brandy and eggs. Mix well.

Grease ramekins or a bowl with butter and fill, leaving a ½ inch gap from the top.

Cover vessels with a round of parchment the size of the inner bowl.

Cover with aluminum foil and an elastic if using a bowl.

Steam for 1.5 hours at 100/ 212 degrees.

Cool and wrap in plastic wrap and store in a cool place for 2 weeks.

Unwrap and pour another ¼ cup brandy on top. Cover with aluminium foil and steam for 1.5 hours.

Serve with crème anglaise or hard butter sauce.