

# Steamed raspberry pudding

By Kirsten Tibballs

**30 minutes**

Preparation time

**25 minutes**

Cooking time

**6**

Serves



## INGREDIENTS

### Raspberry compote

300 g fresh or frozen raspberries,  
depending on seasonality  
30 g caster sugar  
1 tsp vanilla bean paste

### Pudding

105 g unsalted butter, room  
temperature  
105 g caster sugar  
Zest of 2 oranges  
Pinch of salt  
110 g whole eggs, room  
temperature and beaten  
105 g self-raising flour

### Whipped cream

200 g fresh cream 35% fat  
20 g caster sugar  
Freeze-dried raspberry powder, for  
dusting (optional)

## **METHOD**

### **Raspberry compote**

1. Place all of the ingredients into a bowl and mix to combine.
2. Evenly divide the mixture between six 165 ml glass jars, 80 mm in diameter, or similar sized ramekins.

### **Pudding**

1. Place the room temperature butter, sugar, orange zest, and salt into the bowl of a freestanding mixer fitted with a paddle attachment and beat until light and fluffy.
2. Slowly add the egg to the butter mixture, allowing it to incorporate after each addition.
3. Lastly, add the self-raising flour and mix to combine.
4. Divide the mixture between the six glass jars, on top of the raspberry compote, filling them approximately 5 mm from the top. If required, use the back of a spoon to level the surface.
5. Top each jar with a square of baking paper, then wrap tightly with foil to completely seal.
6. Place into the steam oven and steam at 100°C for 22-25 minutes.
7. Remove from the steam oven, discard the foil and baking paper, then allow to stand at room temperature for 5 minutes.
8. Meanwhile, prepare the whipped cream.

### **Whipped cream**

1. Place the cream and sugar in the bowl of a freestanding mixer fitted with a whisk attachment and whip to firm peaks.
2. Scoop a generous dollop of the whipped cream on top of each pudding.
3. Dust the top with freeze-dried raspberry powder and serve immediately.