



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 ($\frac{3}{4}$ cups) plain flour
 $\frac{1}{2}$ tsp mixed spice
70 g ($\frac{3}{4}$ cup) fine breadcrumbs
70 g butter, melted plus extra for greasing
70 g (? cup firmly packed) brown sugar
2 tbsp blanched almonds, roughly chopped
70 g ($\frac{1}{4}$ cup) raisins
70 g ($\frac{1}{4}$ cup) currants
70 g ($\frac{1}{4}$ cup) sultanas
1 tbsp glace cherries
1 tbsp mixed candied peel
1 small apple, peeled and grated
 $\frac{1}{2}$ lemon zested
 $\frac{1}{2}$ orange, zest and juice
2 eggs, beaten
10 g (2 tsp) black treacle
80 ml (? cup) brandy or rum

Crème anglaise

300 ml thickened cream
250 ml full cream milk
2 eggs
100 g caster sugar

Miele accessories

Unperforated steam container

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 fridge.
4. The following day lightly butter a 900 ml 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 fridge 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 wrap 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 pudding.
2. Unmould pudding and serve on a platter warm with crème anglaise sauce, if desired

Hints and tips

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