



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

Serves

INGREDIENTS

- 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
- 20 g (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 glacé cherries
- 1 tbsp mixed candied peel
- 1 small apple, peeled and grated
- $\frac{1}{2}$ lemon zest
- $\frac{1}{2}$ orange, zest and juice
- 2 eggs
- 10 g black treacle
- 80 ml (? cup) brandy or rum

METHOD

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 refrigerator.
4. The following day lightly butter a 900ml 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 refrigerator until required.

To serve

1. Steam at 100°C for approximately 1 hour and 30 minutes to heat pudding.
2. Unmould pudding and serve on a platter warm with brandy sauce, if desired

Hints and tips

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