



**Miele**

# Plum pudding ice cream

By Shannon Bennett

**4 hours**

**1 hour**

**8-10**

Serves

## INGREDIENTS

### Ice Cream

175g leftover Christmas pudding  
2-3 tablespoons brandy or orange  
liqueur  
4 large egg yolks  
100g caster sugar  
300ml double cream  
150g dark chocolate 65%, chopped

### Sponge

5 eggs  
110g caster sugar  
150g plain flour

### Swiss Meringue

200g egg whites  
400g caster sugar

## METHOD

### Ice Cream

1. Break up the Christmas pudding with a fork, add the brandy and mix well. Set aside.
2. Combine the egg yolks, sugar and cream. Place in a solid steam tray in the steam oven.

Steam at 85°C for 20 minutes.

3. Pour into a bowl of an electric stand mixer fitted with the whisk attachment. Add chocolate.

Whisk on low speed until the chocolate has melted and is fully incorporated.

4. Fold the plum pudding mixture into the chocolate mixture with a large spoon. Set aside.

### Sponge

1. Pre-heat the oven on Fan Plus at 160°C.
2. Place the eggs and sugar into a bowl of an electric stand mixer and whisk on high speed until the mixture is pale and fluffy.
3. Lightly fold in the flour and mix until fully combined.
4. Spread the mixture evenly onto 2 baking paper lined baking trays.
5. Change cooking setting to Combi Mode, Fan Plus 160°C + 40% moisture, cook for 5-7 minutes, or until lightly golden in colour and sponge springs back when touched gently.

Remove sponge from the oven and allow to cool.

6. Grease and line a 1 litre bowl with plastic wrap. Cut the sponge into 2 disks, one to fit the base of the bowl and one to fit the top of the bowl.
7. Cut remaining sponge into strips for the sides of the bowl.
8. Line the bowl with the sponge, reserving the large disk of sponge to fit the top of the bowl to cover the ice cream.
9. Pour ice cream mixture on top of the sponge and smooth out the mixture with a crank angled palette knife. Place the large sponge disk on top. Cover with plastic wrap and freeze for at least 3-4 hours, or until solid.

## **Swiss Meringue**

1. Place the sugar and egg whites into solid steam tray. Cover with foil or cling wrap and steam at 65°C for 25 minutes. The temperature of egg mixture should be 58°C when tested with a digital thermometer and sugar should now be dissolved.

2. Pour meringue mixture into the bowl of an electric stand mixer fitted with a clean dry whisk.

Whisk on high speed for 5 minutes, until the meringue has increased in volume and is white and glossy.

3. Lift whisk to check consistency, the meringue should hold firm with a slight bend to the peak.

4. Unmould the frozen pudding on a plate lined with baking paper.

5. Swirl meringue over sponge, covering completely (or pipe in little peaks) to cover the sponge entirely.

6. Use a kitchen blow torch to brown the meringue and serve.