

# Classic Christmas Pudding

## INGREDIENTS

- 1 Granny Smith apple, coarsely grated
- 1/2 lemon rind
- 1 orange – rind and juice
- 375gm coarsely chopped mixed dried fruit – e.g. sultanas, raisins, pitted prunes, figs, currants etc.
- 80ml dark rum
- 1/2 tsp each – ground mixed spice, ground ginger and ground nutmeg and ground cinnamon
- 200gm brown sugar
- 150gm plain flour, sifted
- 100gm cold butter, coarsely grated
- 75gm day old fine breadcrumbs
- 25gm blanched almonds, roasted, coarsely chopped
- 3 eggs lightly whisked



## METHOD

Combine apple, coarsely chopped mixed dried fruit, rinds, juice alcohol and spices in a bowl, cover with cling wrap and stand at room temperature for 24 hours to macerate. Add sugar, flour, butter, breadcrumbs, nuts and a pinch of salt to fruit mixture. Mix well to combine, then fold in eggs.

Spoon mixture into Chief Nonstick Pudding Steamer, cover with cling wrap and secure lid firmly.

Place in a large, deep saucepan with enough boiling water to come two-thirds of the way up sides of pudding steamer. Cover and bring back to the boil over medium heat. Boil until pudding is cooked through (about 3 hours, topping up with extra boiling water if necessary).

If serving immediately, remove lid and invert onto serving plate and serve with custard and ice-cream. Otherwise, allow to cool and refrigerate until required.

To re-heat pudding, place in a large, deep saucepan with enough boiling water to come two-thirds of the way up sides of pudding steamer. Cover and bring to the boil over medium heat. Boil gently until heated through for about an hour. Turn pudding out onto a serving plate and serve with custard and ice-cream.

**DO NOT LET SAUCEPAN BOIL DRY**