

# CHRISTMAS PUDDING

## WHAT YOU'LL NEED

SERVES 12

- 150gms currants
- Grams sultanas
- 150gms roughly chopped prunes
- 175ml Pedro Ximenez Sherry
- 100grms plain flour
- 125grms fresh breadcrumbs
- 150grms suet
- 150 grms dark brown muscovado sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 1 teaspoon baking powder
- Grated zest of 1 lemon
- 3 large eggs
- 125ml vodka
- 2 tablespoons of honey
- 1 medium cooking apple (peeled and grated)

## WHAT TO DO

1. Put the currants, sultanas and scissored prunes into a bowl with the Pedro Ximenez, swill the bowl a bit, then cover with Clingfilm and leave to steep overnight or for up to 1 week.
2. When the fruits have had their steeping time Mix sugar, butter and beaten eggs together, put a large pan of water on to boil, or heat some water in a conventional steamer, and butter your heatproof plastic pudding basin (or basins), remembering to grease the lid, too.
3. In a large mixing bowl, combine all the remaining pudding ingredients, either in the traditional manner or just any old how; your chosen method of stirring.
4. Add the steeped fruits, scraping in every last drop of liquor with a rubber spatula, and mix to combine thoroughly, and then fold in cola-cleaned coins or heirloom charms.
5. Scrape and press the mixture into the prepared pudding basin, squish it down and put on the lid. Then wrap with a layer of foil so that the basin is watertight, then either put the basin in the pan of boiling water (to come halfway up the basin) or in the top of a lidded steamer and steam for 5 hours, checking every now and again that the water hasn't bubbled away.
6. When it's had its 5 hours, remove gingerly (you don't want to burn yourself) and, when manageable, unwrap the foil, and put the pudding in its basin somewhere out of the way until Christmas Day.
7. On the big day, rewrap the pudding (still in its basin) in foil and steam again, this time for 3 hours

8. To serve, remove from the pan or steamer, take off the lid, put a plate on top, turn it upside down and give the plastic basin a little squeeze to help unmold the pudding. Then remove the basin – and viola!
9. Put the sprig of holly on top of the dark, mutely gleaming pudding, then heat the vodka in a small pan and the minute it's hot, but before it boils – you don't want the alcohol to burn off before you attempt to flambé it – turn off the heat, strike a match, stand back and light the pan of vodka, then pour the flaming vodka over the pudding and take it as fast as you safely can to your guests. If it feels less dangerous to you (I am a liability and you might well be wiser not to follow my devil-may-care instructions), pour the hot vodka over the pudding and then light the pudding. In either case, don't worry if the holly catches alight; I have never known it to be anything but singed.

**SERVING TIP:**

Serve with the Eggnog Cream

**MAKE AHEAD TIP:**

Make the Christmas pudding up to 6 weeks ahead. Keep in a cool, dark place and then proceed as recipe on Christmas Day.

**FREEZE AHEAD TIP:**

Make and freeze the Christmas pudding for up to 1 year ahead. Thaw overnight at room temperature and proceed as recipe on Christmas Day.



OLD COURSE HOTEL  
ST ANDREWS  
GOLF RESORT & SPA

---

A KOHLER EXPERIENCE