

# CHRISTMAS PUDDING RECIPE

## INGREDIENTS:

350g/12oz mixed dried fruit  
(raisins, currants, sultanas)

100g/3½oz pitted ready-to-eat prunes,  
chopped or left whole

100g/3½oz dark muscovado sugar

4 tablespoon dark rum

100ml/3½fl oz stout

100g/3½oz chopped walnuts

100g/3½oz blanched almonds

100g/3½oz ground almonds

100g/3½oz fresh white breadcrumbs

50g/1¾oz plain flour

100g/3½oz frozen butter, grated,  
plus a little extra for greasing

½ teaspoon freshly grated nutmeg

1 teaspoon ground cinnamon

2 teaspoon mixed spice

100g/3½oz chopped glacé cherries  
(or left whole if you prefer)

3 large free-range eggs, beaten



## PREPARATION:

- Combine the mixed fruit, prunes, muscovado sugar, rum and stout in a mixing bowl. Stir well to mix, cover and leave for 24 hours to soak.

- After 24 hours, mix the walnuts, almonds, ground almonds, breadcrumbs, flour, butter, spices, cherries and eggs with the soaked fruit mixture in a large mixing bowl. Make sure you include all the soaking liquor from the soaked fruit in a large bowl. Mix well. Let all the members of the family have a stir and make a wish.

- Cover with cling film and leave to stand in a cool place for 24 hours.

- After 24 hours, grease a 1.2 litre pudding basin with butter. Cut a circle of baking paper and place into the bottom of the pudding basin and then grease it with a little more butter. Pack the pudding mixture into the pudding basin. Fold a pleat into the middle of a large piece of baking paper and place over the pudding. Cover with a large piece of pleated foil, the pleats

should be on top of one another. Tie up kitchen string under the lip of the pudding basin.

- Place an upturned saucer into a large saucepan one-quarter full of water. Fold a long piece of foil into quarters to create a long strip and place the pudding basin in the middle of the strip. Ensure the water in the saucepan comes one-third of the way up the side of the pudding basin. Leave the ends of the foil strip hanging over the side to make it easy to remove the pudding later.

- Bring the water to the boil and then reduce the heat to a gentle simmer. Simmer gently for 5-6 hours, topping up the water level as necessary throughout cooking, the pan should not dry out.

- Once the pudding is cooked, remove from the pan and set aside to cool. The pudding can be stored for up to two years in a cool, dry place. To serve, remove the foil and reheat in the microwave.



## a little secret

There is a simple secret to making a good Christmas pudding. Use only the best fruit and freshest nuts and spices and steam it for as long as you can. It really makes a huge difference to the colour and taste of the pudding if you can steam for eight or so hours. The puddings can be cooked over two or three days.

### GLOSSARY:

**Raisin** noun [ C ] /'reɪ.zən/ a dried black grape

**Currant** noun [ C ] /'kʌr.ənt/ a small, black dried grape without seeds, used especially in cakes

**Sultana** noun [ C ] /sʌl'ta:.nə/ a dried white grape

**Prune** noun [ C ] /pru:n/ a dried whole plum

**Stout** adjective /staʊt/ a dark, bitter type of beer

**Walnut** noun /'wɔ:l.nʌt/ a nut with a slightly bitter taste, a series of folds in it, and a hard shell

**Almond** noun [ C ]- /'ɑ:.mənd/ an edible oval nut with a hard shell, or the tree that it grows on

**Breadcrumb** noun [ plural ] /'bred.krʌmz/-very small pieces of dried bread, especially used in cooking

**Flour** noun [ U ]- /flaʊər/ powder made from grain, especially wheat, used for making bread, cakes, pasta, pastry, etc

**Nutmeg** noun- /'nʌt.meg/ the hard fruit used as a spice to add flavour to food

**Cinnamon** noun [ U ]- /'sɪn.ə.mən/ a spice to give a particular taste to food, especially sweet food

**cling film** noun [ U ] /'klɪŋ fɪlm/ thin, plastic material, used for wrapping food to keep it fresh

**foil** noun /fɔɪl/ a very thin sheet of metal, especially used to wrap food in to keep it fresh

We thank BBC food website for this lovely recipe

[https://www.bbc.co.uk/food/recipes/christmas\\_pudding\\_41498](https://www.bbc.co.uk/food/recipes/christmas_pudding_41498)

The recipe was adapted to intermediate level students by MM Publications.

