



Bill's Traditional

Christmas Pudding

Recipe

Last Amended: 4th December 2010

This is a highly condensed version of the web page at http://zeltus.eu/xmas_pud Please visit this page if you need further details or instructions.

Ingredients & Equipment

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4 oz	Plain Flour
2 oz	Dark Chocolate, grated
1 teaspoon	Mixed Spice
6 oz	Fresh White Breadcrumbs
10 oz	Suet
8 oz	Muscavado Sugar
2 oz	Dried Apples & Apricots
2½ lbs	Raisins, Currants & chopped Dates
2 oz	Hazelnuts, Walnuts & Almonds
Zest of 1 Lemon	& same volume of Orange zest
2 teaspoons	Vanilla essence
½ teaspoon	Almond essence
4	Large Eggs
1 tablespoon	Black Treacle
½ pint	Dark beer
¼ pint	Dark Rum and/or Brandy

Equipment

Large Mixing Bowl
Robochef
Large Wooden Spoon
Teaspoon
Tablespoon
Scales
Large Saucepan or Steamer
Pudding Cloth (Butter Muslin)
Butcher's string
Greaseproof paper
Pudding bowls

Method (Day 1)

Creating the Mixture

1. Prepare the breadcrumbs using fresh bread and the Robochef.
2. The Robochef is also useful for grating the chocolate. Use good quality high-cocoa dark chocolate and don't grate it too finely.
3. And finally, it is useful for coarsely chopping the nuts.
4. The dried apples and apricots can be snipped into small pieces using kitchen scissors.
5. The orange and lemon zest should be cut into fairly small pieces.
6. Sift the flour into the mixing bowl. Add the chocolate and spices.
7. Add the suet, the breadcrumbs, the suet and the sugar. Mix well.
8. Add the dried fruit, the nuts and the zest.
9. Add the essences, the treacle, the eggs, the beer and the brandy/rum. Stir well until the mixture is fully mingled.
10. Let everyone in the family have a stir and make their secret wishes.
11. Cover the bowl with a clean cloth and leave overnight for the mixture to rest and develop.



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Filling the puddings.

12. Butter the insides of the pudding bowls.
13. Place a large square of Pudding Cloth in the bowls. The butter helps the cloth stick to the sides of the bowl.
14. The cloth needs to be large enough so the diagonal corners can be tied over the top of the pudding mixture.
15. Spoon the mixture into the bowls, leaving a small amount of room for expansion.
16. Cover the mixture with a circle of baking paper.
17. Knot the cloth over the top of the pudding.
18. Cover with a pleated piece of foil.
19. Secure the foil with string. Ensure you create a handle at this stage. It'll be a great help when removing the cooked puddings from the steamer.
20. Place the bowl into a large saucepan or steamer, on top of a small plate or saucer - the pudding should not have direct contact with the bottom of the saucepan.
21. Fill up the saucepan with water to about halfway up the side of the pudding bowl.
22. Heat up the water 'til at the boil and then reduce heat to keep at a gentle boil.
23. Boil for 4 hours (medium pudding) to 6 hours (large pudding) topping up with HOT water throughout as necessary.
24. Remove the pudding bowls and leave them on a trivet to cool overnight.

Method (Day 3)

Storing the puddings.

1. Remove and discard the string and foil coverings.
2. Carefully ease out the puddings - the pudding cloth really helps here!
3. Wrap the cloth-covered puddings in foil.
4. Store in a cool, dry place until Christmas Eve.



Christmas Eve

1. Take your pudding and remove it from its foil covering.
2. Place the pudding in a buttered bowl and, as when it received its first steam...
3. Top up the bowl with a good slug of rum and/or brandy.
4. Cover with a pleated piece of foil.
5. Secure the foil with string. Again, ensure you create a string handle.

Christmas Day

1. Place the pudding bowl into a large saucepan or steamer, again, just as when it was received it's first steaming.
2. Fill up the saucepan with water to about halfway up the side of the pudding bowl.
3. Heat up the water 'til at the boil and then reduce heat to keep at a gentle boil.
4. Boil for 2 hours (medium pudding) to 4 hours (large pudding) topping up with HOT water throughout as necessary.
5. Remove the pudding bowl from the steamer and remove the foil and string
6. Untie the cloth knots (or cut them off) and remove the baking paper circle.
7. Up-end the bowl onto a plate.
8. Remove the bowl and carefully remove the cloth.
9. Pour on a decent (two or three tablespoonfuls) quantity of warmed rum and/or brandy and ignite.
10. Serve immediately with custard, cream, clotted cream, brandy butter or whatever else takes your fancy.

