

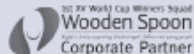


With a busy Christmas period just around the corner, our chefs have already turned their attentions to creating some brilliantly warming winter flavours, hearty dishes and ensuring we continue to deliver excellent value for money. Scott is still on cloud nine after his recent win at the International Pastry Chef of the Year competition so don't be surprised if your petit fours are even better than normal!

Matthew Mason.



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12 Months of Flavour

November 08

I think Christmas is a time when people who never ever bake might consider doing so. It is extremely satisfying when you do and this is another great recipe to get the kids involved in. It's much more about tradition than innovation as you can't have Christmas without a Christmas pudding!

Christmas Pudding

THE JACK IN THE GREEN INN

Rockbeare, Near Exeter, Devon EX5 2EE. Telephone: 01404 822240. www.jackinthegreen.uk.com

Christmas Pudding

Makes 1 pudding



Ingredients:

130g Raisins
85g Sultanas
85g Currants
55g Chopped almonds
100g Suet (you could use vegetarian)
Zest and juice of an orange
Zest and juice of an unwaxed lemon
1 Small apple, grated (or quince if you can get one)
1 Small carrot, peeled and grated
65g Fresh white breadcrumbs or brioche crumbs
65g Plain flour
100g Muscavado sugar or raw Demerara sugar
2 Eggs
Pinch of salt
1 Teaspoon of ground cinnamon
1 Teaspoon of mixed spice
28g Candied mixed peel finely chopped
28g Glace cherries finely chopped
A good glug of alcohol of your choice! Brandy, Rum, Cointreau or even Marsala
85ml Guinness or Stout
A little butter for greasing your pudding basin

Method:

- 1). Combine all the ingredients in the biggest mixing bowl you have and then invite the whole family to stir well and don't forget to make a wish.
- 2). Another important addition to the mixture is an old coin which is cooked in the pudding and supposedly will bring wealth to whomever is lucky enough to break a tooth on it on Christmas day!
- 3). Leave in the fridge for 24 hours.

To Cook:

- 1). Lightly grease your pudding basin, then press the mixture firmly down so the puddings are very compact.
- 2). Cut a circle of greaseproof paper and brush with a little butter. Place your circle over the pudding and press down firmly so the paper sticks and creates a seal.
- 3). Cover with foil or, as is tradition, tie with muslin cloth .
- 4). Place in a roasting pan and pour in enough hot water to come halfway up the sides. Cover with a lid and cook in a pre heated oven at 140°C for 5 hours, checking the water level half way through cooking. N.B. It should always come halfway up the pudding.
- 5). Leave to cool then rewrap the pudding and store somewhere cool or in the fridge until Christmas.
- 6). Reheat in much the same way, steam for an hour or two and serve ceremoniously with flaming brandy, brandy butter and custard of course! Nothing remains but to enjoy and await your applause.