

Christmas Pudding

Preparation Time: 10 min

Cooking Time: 6 hours

Servings: 10

Ingredients

- 180g suet, coarsely grated
- 90g chestnut flour
- 90g almond meal
- 180g seedless raisins
- 180g currants
- 90g sultanas
- 75g candied peel, finely chopped
- 90g honey

- 1 lemon, zest finely grated
- ¼ nutmeg, grated
- ⅛tsp salt
- 1tbsp lemon juice
- ¼tsp ground cinnamon

- 2 eggs

- 50ml brandy

- 300ml water



Method

Mix all ingredients in a 1 litre pudding basin.

Cover with a disk of greaseproof paper and a doubled sheet aluminium foil. Tie securely under the rim with string.

Stand the basin on a wire rack in a large stock pot and add enough boiling water to come two-thirds up the sides of the basin.

Boil for 6 hours, topping up with extra boiling water from time to time.

Cool, and then store in the refrigerator until Christmas Day.

On Christmas Day, reheat the pudding by boiling for 1 hour.