

Whitworths

Spiced Clementine Christmas Pudding



 Serves 8  1 hour 20 mins  6 hours

INGREDIENTS

For the candied clementines:

3 clementines (choose the firmest you can find, then slice into 50mm thick slices)
500g caster sugar
500ml water

For the pudding:

350g Whitworths Traditional Mixed Fruit
150g Whitworths Chopped Apricots
50g Whitworths Californian Walnuts, chopped
40g Whitworths Ground Almonds
80g unsalted butter, diced
125g dark brown sugar
50g black treacle
1 orange, zest of whole, juice of half
130ml Cointreau liqueur
70g plain flour
3 tsp ground mixed spice
2 medium eggs, lightly beaten

For the syrup glaze:

3 tbsp leftover syrup from candying the clementines
2 tbsp Cointreau liqueur
2 tbsp brandy
1 tbsp caster sugar

READY...STEADY...BAKE

- ♥ To make the **candied clementine slices**... blanch the slices in a pan of boiling water for 1 minute, then plunge into a bowl of cold water allowing them to cool completely.
- ♥ Heat the sugar and water together in a saucepan until the sugar has melted to create a syrup then add the clementine slices.
- ♥ Simmer for about an hour, turning the slices over every 15 minutes, until the rind turns translucent.
- ♥ Remove, allow to cool completely then store in the fridge in an airtight container, reserving the syrup for later (you can store them for upto a week).
- ♥ To make the **pudding**... In a large pan melt the butter, brown sugar, black treacle, orange juice and zest until the sugar has melted and the mixture has thickened slightly.
- ♥ Add the liqueur, bring back to the boil then add the mixed fruit, apricots and walnuts. Remove from the heat and allow the fruit to soak up some of the liquid.
- ♥ In a separate bowl mix together the flour, ground almonds, mixed spice and eggs until smooth. Fold in the fruit mix then stir well until you have an even mixture.
- ♥ Grease and icing sugar a 1 litre ovenproof glass bowl then arrange the candied clementine slices around the inside, then carefully pour in the mixture.
- ♥ **TO MICROWAVE** - cover bowl in two layers of greaseproof then cook for 10 minutes at 750w power level.
- ♥ **TO STEAM ON THE HOB** - Wrap the pudding bowl tightly in a double layer of greaseproof, followed by a single layer of tin foil. Place into a pan of simmering water (or steamer if you have one), then steam for 6 hours, checking the water level regularly topping up as required.
- ♥ When finished steaming, invert onto a plate and ease the pudding out of the bowl using a blunt knife. Place all the syrup glaze ingredients into a pan then brand to a hard, rolling boil for 1 minute. Pour the glaze over the pudding then light with a match to serve.

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Happy Baking!