Traditional Christmas Pudding

Based upon an early 1836 Victorian recipe that brings back an old time favourite recipe. A moist Victorian traditional Christmas Pudding with a modern twist with mascertaed fruit and flaors of orange and Grand Marnier. The green holy leaf is the perfect decoration to bring this traditional pudding to its full glory and to keep the essence of Christmas at heart.



Recipe

Fruit Cake Recipe

Butter	150g
Sugar	110g
Eggs	135g
Flour T45	225g
Baking Powder	7g
Raisins	50g
Candied Orange Peel	70g
Candied Black Cherry	50g
Candied Mix Fruit	100g
Grand Marnier	50g
Totaal	**947g**

Fruit Cake Recipe

Cream butter and sugar. Gradually add eggs, then flour gradually. Beat for 3-5 minutes. Add baking powder and fruits (previuoisly mascerated overnight in the grand Marnier). Pour mix into lined 6-8 cm fluted silicone moulds and bake for 45 minutes at 160°C. Leave to cool and demould. Brush with the Grand Marnier moistening syrup.

Grand Marnier Syrup

Sugar	200g
Glucose	30g
Grand Marnier	50g
Joypaste Arancia	5g
Lemon Zest	5g
Water	125g
Totaal	**415g**

Grand Marnier Syrup

Heat sugar, water and glucose to boil. Add Grand Marnier and zests. Leave to chill. Strain and reserve for service.

Spiced Sugar Powder

Confectionary Sugar	200g
All-Spice	5g
Cinnamon Powder	1g
Ground Clove	1g
Totaal	**207g**

Spiced Sugar Powder

Blend all ingredients together.

Assembly, layout and finishing

Place the pudding on a serving dish, finish with the Holy green leaf and sprinkle with a dusting of spiced sugar powder.

Enjoy this exciting recipe.

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Holly leaf 2D