

Recipe No. 50/2013

Christmas Puddings

As Christmas and the holiday season approaches rapidly, it is time to make the Christmas puds. These small Christmas puddings are perfect as individual portions and may be made in advance then reheated.

Makes: 18 small puddings

Preparation time: 15 minutes

Cooking time: 40 - 45 minutes

Ingredients

Zest and juice of 2 lemons
Zest and juice of 2 oranges
300g fruit mince
200g whole mixed nuts, of choice
60g brandy (optional)
80g unsalted butter
60g dark brown sugar
50g treacle
3 eggs
100g self-raising flour
1 tsp ground cinnamon
1 tsp ground nutmeg
1 tsp ground ginger
¼ tsp ground cloves
¼ tsp ground cardamom
200g dark chocolate chips
1000g boiling water

Method

- Place zest into TM bowl and finely chop for **10 sec/speed 7**.
- Place juice, fruit mince, nuts and brandy into TM bowl and stir together **2 min/70°C/reverse/speed 1**. Set aside, cover and leave overnight.
- Place butter, sugar and treacle into TM bowl and beat **30 sec/speed 4** or until light and fluffy, scrape down sides of bowl if necessary.
- Add eggs, flour and spices and mix for **20 sec/speed 5** and scrape down sides of bowl.
- Add chocolate and reserved brandy fruit mixture and mix for **10 sec/reverse/speed 4**.
- Spoon into dariole or silicone cupcake moulds and place into Varoma dish and onto Varoma tray (depending on size of your moulds). Place water into TM bowl, place Varoma into position and steam for **40 – 45 min/Varoma/speed 2**.
- To serve, remove puddings from moulds and serve with cream (see recipe 49/2013), ice-cream, custard or brandy butter.
- May freeze then re-heat in the Varoma about **15 min/Varoma/speed 2**.

Recipe taken from "Festive Flavour" booklet. For this and other Thermomix recipe books, please contact our office on 011 974 1171 or info@sathermomix.co.za



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