

## Clayton Christmas Pudding

100g chopped suet  
100g stoned raisins  
100g sultanas  
50g mixed peel  
50g currants  
5g nutmeg  
5g mixed spice  
100g brown sugar  
100g breadcrumbs  
Pinch salt  
1 lemon, grated rind and juice  
1 orange, grated rind and juice  
Wineglass of stout  
½ glass brandy

60ml milk  
2 eggs  
50g flour  
25g ground almonds



In a large mixing bowl mix together the suet, fruit, spices, sugar, breadcrumbs, lemon rind and juice, orange rind and juice, stout, brandy and salt. Mix well, cover and leave overnight.

Whisk the eggs and milk together and add to the mixture along with the flour and ground almonds. Combine all the ingredients well. The mixture should be quite moist.

Grease a pudding bowl. Pack the mixture into the bowl and cover tightly.

Place the bowl in a saucepan of water, with the water about 2/3rds up the side. Bring to the boil and then reduce the heat to a simmer. Cover the saucepan and simmer for about 5 - 6 hours. The water may need to be topped up throughout the steaming process.

Once cooked, your pudding can be cooled and stored until Christmas.

When it is needed again, steam it for about 2 hours again to reheat. Serve on a warmed plate and accompany with Brandy Sauce and Freshly Whipped Cream.

### Brandy Sauce

A quick and easy method to make brandy sauce is to make up ½ pint of custard or Crème Anglais. Add to it 1 measure of brandy, cinnamon and some whipped cream.

*Johnny Kelly*

Executive Head Chef