

CHRISTMAS PUDDING



USED BRESC PRODUCTS



Black garlic puree 325g



Ginger puree 450g



Ras el hanout spice mix
450g

INGREDIENTS

10 

- 260 g butter
- 260 g light-brown soft sugar
- 125 g dried cranberries
- 125 g prunes
- 125 g self-raising flour
- 80 g whiskey
- 40 g baking powder
- 25 g Bresc Ras el hanout
- 6 g Bresc Black garlic puree
- 6 g Bresc Ginger puree
- 6 g speculaas spices [Dutch traditional spice mix for biscuits]
- 125 ml maple syrup
- 5 eggs
- 1 lemon
- sunflower oil

PREPARATION METHOD

Grease a pudding basin with sunflower oil. Grate the lemon so that the peel falls onto the sides of the basin. Pour the syrup into the basin. Puree the cranberries, prunes, whiskey, ras el hanout, garlic puree and ginger puree. Beat the butter and sugar until fluffy. Add the fruit puree and mix to make a smooth paste. Use a spatula to mix in the self-raising flour, baking powder and speculaas spices. Scoop the mixture into the basin and cover it with grease-proof paper. Cover with a plate. Place the basin in a pan and fill the pan with water up to the rim of the basin. Steam the pudding with the lid on it for approx. 1.5 hours. Leave the pudding in the basin to cool for 20 minutes before turning it out.