



ANDY'S
TRADITIONAL FLAMING

british PUDDING

"This has been a family tradition for as long as I can remember. Some years, my mum would make the pudding at the start of December and then let it sit for 20 odd days until Christmas Day. One of the most magical things for a kid was when we dimmed the lights around the table and Mum poured brandy over the pudding and set it aflame. When the flame went out, you cut the pudding and serve."

— Andy, Account Services Team

YIELD: 12 servings

INGREDIENTS

PUDDING

- 50 g (½ cup) blanched almonds
- 2 large Bramley cooking apples
- 200 g (7 oz) box candied peel or all citron if you can find it
- 1 whole nutmeg
- 1 kg (4 cups) raisins
- 140 g (1 cup) all-purpose flour
- 100 g (1 cup) soft, fresh white breadcrumbs
- 100 g (1 cup) light muscovado sugar, crumbled if it looks lumpy
- 3 large eggs
- 2 tbsp brandy or cognac, plus extra to light the pudding
- 250 g (2 sticks) packed butter, taken straight from the fridge

BRANDY GINGER BUTTER

- 175 g (¾ cup) unsalted butter, softened
- Grated zest of half an orange
- 5 tbsp powdered sugar
- 4 tbsp brandy or cognac
- 2 pieces of ginger, finely chopped

MATERIALS

- 2 large mixing bowls
- 2 medium mixing bowls
- Food processor
- Cooking string
- Parchment paper
- Foil
- Probably your whole kitchen, too

INSTRUCTIONS

PUDDING

1. Chop the almonds coarsely. Peel, core and chop the cooking apples. Sharpen your knife and chop the candied peel. Grate three quarters of the nutmeg (sounds like a lot but it's correct).
2. Mix the almonds, apples, candied peel, nutmeg, raisins, flour, breadcrumbs, light muscovado sugar, eggs and 2 tbsp of brandy or cognac in a large bowl.
3. Holding the butter in its wrapper, grate a quarter of it into the bowl, then stir everything together. Repeat until all the butter is grated and stir for an additional 3-4 mins—the mixture is ready when it subsides slightly after each stir. Ask the family to stir, too, and get everyone to make a wish.
4. Generously butter two 1.2 litre (1.5 quart) bowls and put a circle of baking parchment in the bottom of each. Pack in the pudding mixture and cover with a double layer of baking parchment, pleating it to allow for expansion. Then tie with the string (keeping the paper in place with a rubber band while tying). Trim off any excess paper.
5. Now stand each bowl on a large sheet of foil and bring the edges up over the top. Then, put another sheet of foil over the top and bring it down underneath to make a double package (this makes the puddings watertight). Tie with more string.
6. Boil or oven steam the puddings for 8 hours, topping up with water as necessary. Remove from the pans and leave to cool overnight. When cold, discard the messy wrappings and re-wrap in new baking parchment, foil and string. Store in a cool, dry place until Christmas Day.

BRANDY GINGER BUTTER

1. Cream the butter with the orange zest and powdered sugar.
2. Gradually beat in the brandy or cognac and chopped ginger.
3. Put in a small bowl, fork the top attractively and put in the fridge to set. The butter will keep for up to a week in the fridge, or it can be frozen for up to six weeks.

ON CHRISTMAS DAY

1. Reheat the pudding by boiling or oven steaming for 1 hour. Unwrap, turn out and place butter on top and allow to melt.
2. To flame, warm 3-4 tbsp brandy in a small pan, pour it over the pudding and set light to it.

TIPS AND TRICKS

To save some time, you can chop the almonds and apples in a food processor, but the candied peel must be done by hand.