

# STICKY NADORCOTT STEAMED PUDDINGS



Moderate



90 minutes



Dessert



06 Servings

## INGREDIENTS

Butter for greasing  
Soft light brown sugar to sprinkle  
2 clementines, 1 sliced into rounds  
and 1 squeezed  
125g self-raising flour  
90g golden caster sugar  
65g fresh white breadcrumbs  
1 heaped tsp baking powder  
90g shredded suet  
4 tbsp orange and ginger marmalade  
2½ tsp ground ginger  
1 tsp ground cinnamon  
1 large free-range egg  
4 tbsp golden syrup  
3-4 tbsp whole milk  
Cream or custard to serve

### For the syrup

Juice of 2 clementines, strained  
through a sieve  
75g golden caster sugar  
2 tbsp golden syrup



## COOKING STEPS

Butter 6 x 175ml plastic moulds or pudding basins. Sprinkle the bottom of each with a little soft brown sugar, then put a nadorcott round in the bottom of each dariole mould or pudding basin.

Mix together the flour and golden caster sugar with a small pinch of salt, the breadcrumbs, baking powder and suet. In a small bowl or jug, whisk the marmalade with the nadorcott juice, the spices, egg and golden syrup, then stir the wet mixture into the flour mixture. Add just enough of the milk to bring it together into a soft dropping consistency.

Divide the mixture evenly among the moulds/basins, filling each one about two-thirds full. Cover each mould/basin with a circle of baking paper, then tie with string under the rim of the moulds, using a longer piece of string to make a handle.

Put the puddings in a large pan and pour in boiling water until it reaches halfway up the sides of the moulds. Bring to the boil, then cover and steam for 1 hour 10 minutes to 1 hour 15 minutes.

Meanwhile make the syrup. Put the nadorcott juice, sugar and syrup in a pan over a medium heat and allow the sugar to melt. Increase the heat and boil until you have a thick syrup.

Remove the puddings from the pan, allow to cool for 5 minutes, then turn them out onto a wire rack. Drizzle with the syrup, then set aside for a few minutes to let it soak in. Serve with cream or custard.