

STICKY NADORCOTT STEAMED PUDDINGS



Moderate



90 minutes



Dessert



06 servings

INGREDIENTS

butter for greasing
soft light brown sugar to sprinkle
2 nadorcotts, 1 sliced into rounds
and 1 squeezed
125g self-raising flour
90g caster sugar
65g fresh white breadcrumbs
1 heaped tsp baking powder
90g shredded suet
4 tbsp marmalade
2½ tsp ground ginger
1 tsp ground cinnamon
1 large egg
4 tbsp golden syrup
3-4 tsp milk

Syrup

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



COOKING STEPS

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