

How to Cook a Christmas Pudding ?

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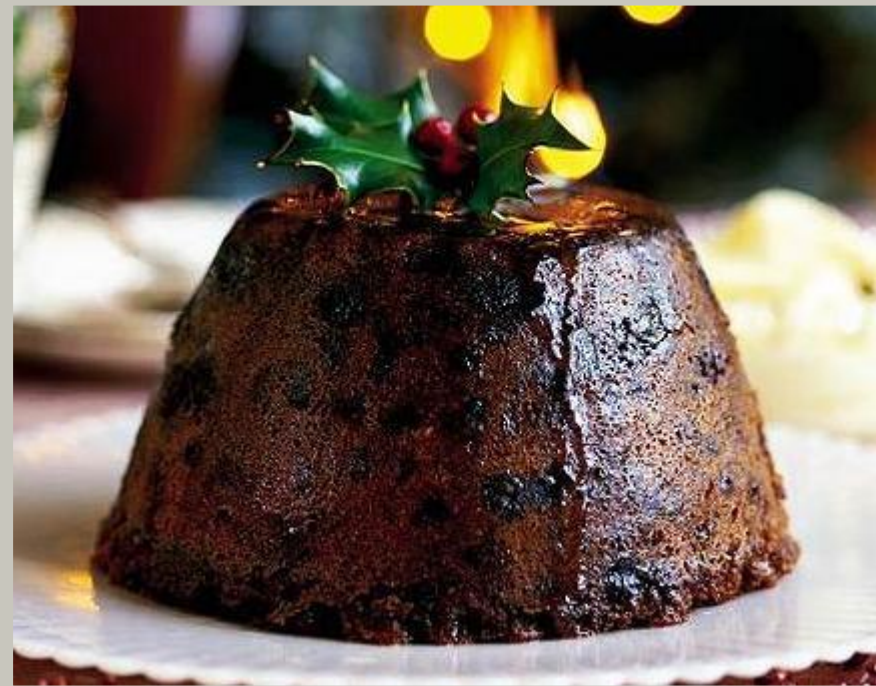


I Hope
You Like



Christmas Pudding

- *No British Christmas is complete without a Christmas Pudding*



To Cook a Christmas Pudding you need :

- 500 g / 1 lb currants
- 500 g / 1 lb raisins
- 500 g / 1 lb golden raisins
- 500 g / 1 lb bread crumbs
- 500 g / 1 lb brown sugar
- 250 g / 8 oz suet – get it from a butcher; if you can't find it, substitute with solid vegetable shortening
- 120 g / 4 oz mixed peel
- 120 g / 4 oz glace cherries, chopped
- 120 g / 4 oz almonds, chopped
- grated rind of 1 lemon
- grated rind of 1 orange
- 1 carrot, grated
- 1 apple, grated
- 6 eggs



Are you ready?
Let's begin!



1-st Step

Mix all the ingredients



2-nd Step

Mix thoroughly with a wooden spoon.



3-rd Step



Beat the eggs. Crack all six eggs into a bowl and beat them lightly with a fork.



4th Step

Grease the bowl. Coat the inside of the glass bowl with the knob of butter.



5-th Step

Transfer. Put the pudding mix into the bowl, pressing it down lightly and giving a final pat to make it level.



6th Step

Cover and seal. Place the circular piece of parchment paper over the mix, and gently press it down and around the edges.



7-th Step

Make a Bain Marie. Place the bowl into the saucepan.



8-th Step

Cook the pudding. Place the saucepan onto a high heat and bring the water to a boil. Once it is boiling, turn it down to a gentle simmer and allow to simmer for roughly 4 hours.



9-th Step



Remove the pudding from the heat after this time. Take off the tin foil.



10-th Step

Serve. Your Christmas pudding is now ready to serve!



Our Christmas Pudding is Ready!
Bon Appetit!



And
Merry Christmas!

