

# 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!

