

PLUM PUDDING WITH A TWIST



Ingredients:

250g plain white flour
200g brown sugar
200g mixed dried fruits
150g butter
200g shredded carrots
100g grated potato
1.5 tablespoon baking powder
1 pinch salt

Wine pairing:

Chateau de Ricaud, Loupiac

Instructions:

1. Combine all ingredients in a large bowl.
2. Cover the bowl with tinfoil.
3. Prepare to steam – place an upturned saucer on the base of a large pot, and the covered bowl atop this.
4. Pour enough water into the pot till it reaches halfway up the side of the bowl.
5. Cover the pot with its lid and turn the gas on high till water starts boiling.
6. Reduce heat such that water continues on a low boil for 3.5 hours.
7. Check every 30 minutes or so and top up the water so that it doesn't boil dry.
8. When it's done, serve on plate and douse with lashings of cream and ice cream.