

Gill's Gourmet Gallery

Duck & orange suet pudding

Ingredients:

4 duck legs, seasoning, 1 tbsp juniper berries, 1 good sprig of thyme, 1 pint water

pudding pastry:

3ozs shredded suet, 1/2 teaspoon salt, 6 ozs flour, 7 tbsp water

Orange sauce:

1 tbsp corn flour mixed to a paste with cold fresh orange juice, 1/2 pint fresh orange juice

3 tbsp sugar

Method:

Place duck, seasoning, berries, thyme and water in an ovenproof casserole dish with a lid.

Place in the oven, 180C for 30 minutes and then 100C for 3 hours.

Remove, cool and then remove all the duck skin, fat and bones from the duck meat.

To make the orange sauce:

Gently heat the orange juice with the sugar.

As it heats add the corn flour mixture and whisk until it thickens.

Remove from the heat to cool as you make the pastry.

To make the pudding pastry: Mix together all the ingredients with 7tbsp water and form a ball.

Lightly flour a board and split the pastry mixture into 2/3 piece and 1/3 piece.

Shape both into balls. Make a large circle to line a 1 pint pudding basin and a smaller circle for the lid. Line the dish with pastry and fill with the duck pieces. Season. Cover with the orange sauce and seal with the pastry lid. Now cut a large circle of grease proof paper and foil making a pleat across the middle of both. Loosely cover the pudding and secure using a rubber or silicone band.

Steam the pudding for 90 minutes and serve.

