

# Gill's Gourmet Gallery

## Tropical fruit steamed pudding

### Ingredients:

150g fresh white breadcrumbs  
2 tablespoons brandy  
1 handful chopped walnuts  
3 tablespoons chopped crystallized ginger  
125g suet  
1 orange zest  
125g plain flour  
125g golden caster sugar  
500g mixed dried fruit (such as pineapple, cherries, apricots, sultanas & raisins)  
100g prunes, stoned and chopped  
150 ml milk  
1 egg  
Melted orange marmalade and fresh cream to serve.

### Method:

Grease a 1.5 litre pudding bowl.

Mix all the ingredients together, combine evenly.

Put the mixture into the greased bowl and cover with a double layer of aluminium foil.

Tie a piece of string around the side of the bowl. Securing the foil.

Place in a large saucepan with water halfway up the sides of the bowl. Bring the water to the boil, put on a tight-fitting lid, and simmer for 3 hours. Don't forget to check the water regularly, making sure that it *NEVER* boils dry.

If you have a steamer, you can use this instead of a pan of water, steam for 90 minutes.

When the pudding is ready, remove the foil, turn out on to a plate, drizzle with melted orange marmalade and fresh cream or brandy sauce.

This pudding will freeze. To serve defrost overnight and steam for 60 minutes to heat through.

