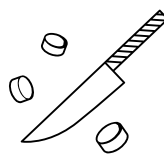


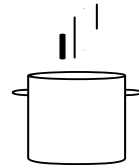


Steamed Orange Pudding

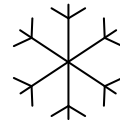
For a pudding with a difference give this one a whirl. Delicious sweetness, with a pop of citrus bursting through.



20



1 hr 30 mins



0



6

Ingredients

FOR THE PUDDINGS

125g unsalted butter, softened

125g caster sugar

1 teaspoon vanilla extract

4 eggs

250g self-raising flour, sifted

Finely grated zest of 1/2 lemon

80ml milk

The Groovy Food Company Orange
Chocolate Agave Sauce to serve

FOR THE CARAMELISED ORANGES

2 oranges, unpeeled, sliced into thin rounds

440g caster sugar

Directions

1. Preheat the oven to 180°C and grease a 1.25L pudding basin.
2. Beat the butter, sugar and vanilla in an electric mixer until thick and pale. Add the eggs, one at a time, beating well after each addition. Fold in the flour and zest, followed by the milk until the mixture is a soft batter consistency.
3. Pour the batter into the pudding basin. Layer a sheet of foil on top of a sheet of baking paper, then fold a pleat through the centre. Use to cover the pudding, then tie with string. Place in a roasting pan, then fill the pan with enough boiling water to come halfway up the sides of the basin. Bake in the oven for 1 1/2 hours or until a skewer inserted in the centre comes out clean. Stand for 5 minutes.
4. Meanwhile, place the orange slices in a saucepan and cover with cold water. Simmer over

medium heat, then drain. Repeat this blanching process twice. Place orange slices and sugar in a saucepan and add 500ml water. Bring to a gentle simmer, stirring to dissolve the sugar, then cook for 10-12 minutes or until the orange slices are tender and translucent. Set aside to cool in the syrup.

Turn the pudding out onto a platter and top with caramelised orange slices, then drizzle with The Groovy Food Company Chocolate Agave Sauce to serve.