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Taken from
Jane's new book
*Vegetarian,
Hassle Free,
Gluten Free*



**JANE DEVONSHIRE'S CHRISTMAS PUDDING
WITH BOOZY BRANDY BUTTER**

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Makes: 1 x 2lb pudding or 2 x 1lb puddings

"I love Christmas pudding – not just on the big day, it's the whole event of making it, steaming it for the day and then setting it alight. It's a theatrical dessert; the day I make it, I go around all the people in the house getting them to stir the pudding and make a wish – they all think I'm mad but it's fun and just a great tradition.

"I know it's going a little out of fashion but I will continue to serve Christmas pudding, putting in my old sixpences and one £2 coin (which you don't have to give back) and enjoying the flaming finale to Christmas dinner. Apart from the cheese course which of course takes hours..." - Jane

Ingredients

Day 1

30g candied peel
100g sultanas
100g raisins
100g currants
100g chopped glacé cherries
zest and juice of 1 lemon
150ml good gluten free beer (not lager, the darker the better)*
2 tablespoons black treacle
1 tablespoon mixed spice
½ teaspoon freshly grated nutmeg
½ tablespoon ground cinnamon
175g soft dark brown sugar
1 Granny Smith apple, grated (I don't bother to peel)
50ml brandy

150g ice cold unsalted butter
2 large eggs
75g gluten free breadcrumbs (homemade is best or good shop bought that are puffy and big, not like powder)*

For the boozy brandy butter

150g unsalted butter
pinch of sea salt
50g icing sugar
50–75ml brandy, or to taste

You will need

1 x 2lb steaming basin
(or 2 x 1lb basins; see Tip)

Day 2

100g gluten free plain flour or chestnut flour*

Method

Day 1

1. Place all the ingredients into a very large bowl and combine well. Cover with cling film and leave to one side for a day or two until you have the time for Day 2.

Day 2

1. Grease the tin(s) with butter.
2. Place 25g of the flour into a flat bottomed bowl or plate (a pasta plate is perfect). Grate in a quarter (approximately 40g) of the butter, gently stirring it through the flour to coat, and then add to the Day 1 bowl and stir so that it's evenly spread through the mixture. Repeat this process three times, until all the butter and flour is evenly combined throughout the mixture.
3. Add the eggs and breadcrumbs and stir in well, until all mixed through.
4. Spoon the mixture in to your pudding basin and place into the steamer. I use a large lidded saucepan and I have invested in some pudding basins that have handles and lids. Put two layers of greaseproof paper on the top of the puddings and cover with the basin lid. If you don't have a lid, make a lid of tin foil, then tie it tightly with string, passing the string around the bowl and over the top to make a cross so it acts like a handle.
5. Steam for 7 hours, making sure the water is topped up and does not boil dry. Then, remove from the steamer and uncover. Replace the greaseproof paper discs with fresh ones, replace the lid, and leave until the big day. (It will keep for months.)

Christmas Eve

1. To make the brandy butter, whip the butter, salt and icing sugar together until really light and airy and a light creamy colour. This will take a few minutes and you really do need to have a bit of patience to make sure it's perfect. It's much easier done with an electric hand whisk or stand mixer.

2. Once you are happy with the consistency of the whipped butter, slowly add in the brandy, continuing to whisk. Keep adding slowly being careful not to split the butter, until you are happy with the flavour. This can be kept in the fridge for up to a week.

Christmas Day

1. On Christmas morning put the pudding on to steam again for at least 2 hours and up to 4. Make sure it does not boil dry.
2. Serve the Christmas pudding with the brandy butter.

Why not use this recipe card to join Jane's cookalong, 11am on Saturday 21 and Sunday 22 November?

Head to our [Facebook page](#) on the day to get involved.

Jane's Tips:

"This pudding makes a 2lb pudding but I find that a little big some years, so I make two 1lb puddings and keep one for the next year. I then do the same the following year so every year my pudding has been maturing for a whole year before we eat it. Reduce the steaming time to 5 hours for the initial steam and 2–3 hours on the day.

"I don't feed my puddings as I marinade the fruit in lots of alcohol the day before.

"I have found that as long as you stick to the weight of mixed fruit you can really mix it up. Add figs, more cherries, apricots, etc.; have a play and see what you prefer. You can add up to 40g of chopped nuts too, although that is not traditional in my house.

"The brandy butter is brilliant paired with the Baked Apples Stuffed with Christmas Pudding (page 150), so make a big batch and use it across Christmas week."

This recipe is taken from Jane's new cookbook, *Vegetarian, Hassle Free,*

***Gluten Free.* Pre order your copy from our online shop by 17 December to receive in time for Christmas! All proceeds from sales on our online shop will go to Coeliac UK.**

Visit www.coeliac.org.uk/shop.



Jane Devonshire

BLOOMSBURY

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As part of our Tales from a Gluten Free Christmas campaign, we've launched an online Christmas Market.

You'll find everything you need to have a safe and enjoyable gluten free Christmas – from delicious Christmas recipes, to the latest products, information and advice.

Head over to www.coeliac.org.uk/gf-christmas to visit the Market and find out more about our Christmas campaign.



www.coeliac.org.uk

Extract taken from *Vegetarian, Hassle Free, Gluten Free* by Jane Devonshire out 24th December 2020 (£22, Bloomsbury Absolute) Photography © Mike Cooper.

