



## Grand Marnier Christmas puddings

Gaggenau Appliance:

Preparation Time: 20 minutes, overnight marinating

Cooking Time: 1½ hours

Serves: 8

### Ingredients

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#### Puddings

375g mixed dried fruit  
150g prunes, chopped  
150g pitted dates, chopped  
75g glace ginger, chopped  
125ml Grand Marnier  
75ml brandy  
Zest of 1 orange  
125g unsalted butter  
200g brown sugar  
3 eggs  
3 cups fresh breadcrumbs  
½ cup plain flour  
¼ tsp bicarbonate of soda  
125ml milk

#### Grand Marnier custard

400ml cream  
100ml milk  
6 egg yolks  
50g caster sugar  
2 tbsp cornflour  
Zest of 1 orange  
1 tsp vanilla  
75ml Grand Marnier

#### Optional

Edible gold leaf

### Method

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#### Preparation:

##### Pudding

1. Combine the mixed fruit, dates, ginger, Grand Marnier, brandy and orange zest in a large bowl. Mix well, cover and leave overnight.
2. In a separate bowl, cream together the butter and sugar until light and fluffy.
3. Add the eggs, one at a time. Add the fruit mixture, breadcrumbs, flour, bicarbonate of soda and milk. Mix well.
4. Grease 8 individual pudding moulds and line the base with a small circle of baking paper. Cut 8 circles of baking paper the diameter of the top of the pudding moulds.
5. Spoon pudding mixture into the moulds and smooth the top of the mixture.
6. Cover moulds with lids or loosely cover with pieces of pleated aluminium foil.
7. Put puddings on the large perforated stainless steel tray and place in the combi-steam oven on shelf level 1. Turn oven to **Hot air 100°C + 100% Humidity** and cook pudding for 1½ hours.

##### Custard

1. Place the cream and milk in a saucepan and heat over medium heat.
2. In a bowl, whisk together the egg yolks, sugar, cornflour and orange zest.
3. Pour the warm cream mixture into the eggs and whisk well to combine.
4. Return mixture to the saucepan and stir with a wooden spoon over low to moderate heat until the custard thickens, 10 to 15 minutes.
5. Remove from heat, stir in vanilla and Grand Marnier, strain custard and pour into serving jug. Let stand for 10 minutes, covered.

**To finish**

1. Remove puddings from the moulds and serve upside down on serving plate.
2. Pour over custard and serve extra custard on the side. If using, carefully place pieces of gold leaf on top of the puddings. Pour custard to the side and serve.