

## **Winchester Pudding**

Makes 6 individual puddings (based on 2/3 fill of 150ml capacity metal pudding basins)

### Ingredients

110g white breadcrumbs  
110g plain flour  
110g vegetable suet  
75g caster sugar  
Pinch of salt  
1 tsp ground mixed spice  
2 ½ tsp baking powder  
55g currents  
110g golden sultanas  
Zest of 1 large orange  
300ml whole milk  
  
10g butter for greasing moulds

Butter the moulds.

Mix all the dry ingredients in a bowl, stir in the milk and fill the moulds 2/3 full. Cover with a square pleated baking parchment and pleated foil and secure with a string or elastic band and steam for approx. 45-50 minutes until risen and firm to the touch. Release with a knife (if required). These will need to be cooled, frozen prior to transport and microwaved prior to service.

Grand Marnier Butterscotch Sauce.

### Ingredients

175ml double cream  
50g butter  
150g soft light brown sugar  
2 Tbsp Grand Marnier

In a pan bring cream, butter and sugar up to a boil and cook for 2 minutes, then stir in the Grand Marnier. Serve over the Winchester puddings with a side of clotted cream.