



Haigh's Chocolate Christmas Pudding

Preparation time: 45 Minutes + Soaking Time | **Cooking Time:** 6 hours | **Serves:** 24

3 cups (480g) mixed dried fruits
 ½ cup (100g) dried figs, chopped
 ½ cup (115g) glace ginger, chopped
 zest and juice 2 oranges
 1 cup (250ml) Coopers Stout
 ¼ cup (60ml) brandy
 butter for greasing
 1 cup (140g) slivered almonds
 250g pack suet mix
 2 Granny Smith apples, grated
 ½ cup (110g) dark brown sugar

½ cup (125ml) dark treacle
 ¾ cup (105g) self-raising flour, sifted
 ¼ cup (25g) cocoa, sifted
 1¼ cup (85g) fresh breadcrumbs
150g Haigh's 70% Cocoa Dark Chocolate Pastilles, roughly chopped
 1 cup (120g) almond meal
 1½ tablespoons mixed spice
 3 large eggs, lightly beaten



1. In a large mixing bowl, mix together the dried fruit, ginger, zest and juice, stout and brandy. Cover and leave to soak overnight.
2. Grease a 2 litre pudding basin or 2 x 1 litre pudding basins with butter. Place a side plate upside down into the base of one or two deep pots large enough to hold the pudding basins. For each pudding, cut a piece of foil and baking paper to the same size, large enough to generously cover the pudding basin. Place foil down on a clean work surface and cover with a sheet of baking paper. Create a pleat in the centre widthways, allowing the pudding to rise during cooking.
3. Add the remaining ingredients to the fruit mixture, stirring until well combined. Spoon into prepared pudding basin/s and place prepared foil cover/s on top, baking paper side down, with the pleat running across the middle. Using a rubber band or string securely tie the foil top around the bowl, just below the lip.
4. Place pudding into prepared pot on the inverted plate. Pour enough boiling water around the pudding to come halfway up. Cover with a tight-fitting lid and simmer over a low heat for 6 hours. Check the water level regularly and refill if required. Remove from pot and allow to cool.
5. Store pudding in a cool dry place for up to 12 months.
6. To serve, simply repeat the steaming process until pudding is heated through. Turn out onto a serving platter, decorate with Leucadendrons, summer berries or cherries and serve with brandy sauce.

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