

PERSIMMON STEAMED PUDDING

This has been our family's Christmas pudding for many years now. We pick the persimmons when they're ripe and freeze the pulp, so we have it all ready for our summer Christmastime.

You can also make this sumptuous version of the traditional Christmas pud for a Southern Hemisphere midwinter feast while persimmons are fresh off the tree!

150 grams butter

1 ¼ cups sugar

2 eggs

pulp of 4-5 persimmons (chop in a food processor if using crunchy fruit)

1 ¼ cups raisins soaked in 3 tablespoons brandy

1 teaspoon ground cinnamon

1 teaspoon vanilla essence

1 ¼ cups plain flour (try Spelt flour)

2 teaspoons baking soda

1 tablespoon lemon juice



Beat butter and sugar until creamy. Add eggs and beat till combined. Mix in persimmon pulp, soaked raisins, cinnamon, vanilla and flour. Dissolve baking soda in the lemon juice and add. It's a very runny mixture and may go a bit curdy, but don't be concerned. This is what makes it so delicious and moist ultimately.

Pour into a 2-litre steam pudding basin (greased and lined if not non-stick). There should be 15mm breathing room at the top of the basin (ie don't fill it to the top).

Cover with a lining of greaseproof paper (if not using a non-stick bowl), then the lid.

Boil for 3 hours with water half way up the sides of the basin. Replace water as necessary. Stand before turning out.

Serve with one or more of the following - custard, cream, coconut yoghurt or icecream!