

Christmas Pudding

(Without the pudding) served with Marsala Syllabub

Ingredients:

Christmas-pudding compote:

175g dried apricots, quartered

175g dried figs, chopped

175g dried Agen prunes, chopped

175g large raisins

25g whole candied peel, chopped

¼ teaspoon mixed spice

A few good gratings of nutmeg

1 small Cox's apple, chopped

Grated zest and juice ½ orange

Grated zest and juice ½ lemon

570ml/1 pint Marsala

25g whole blanched almonds

For the Marsala syllabub:

75ml Marsala

1 dessertspoon molasses sugar

150ml plant-based cream

Whole nutmeg

(plus a flameproof casserole with a capacity of 4 pints/2.25 liters)



Instructions:

Place all Christmas-pudding compote ingredients (except the almonds) in a bowl, cover with a cloth and leave in a cool place overnight.

The next day, pre-heat the oven to 130°C. Pour all from the bowl into the casserole. Place over direct heat and bring up to a gentle simmer. Then cover with lid and place in oven to cook very slowly for 3 hours.

Leave the compote to cool, then cover and chill in fridge until needed. This will keep up to 10 days in fridge.

Meanwhile, toast the almonds by cutting finely into slivers and place on foil under hot grill. Watch until they turn golden brown. Then cool and wrap in foil.

To make the syllabub, pour the Marsala into a bowl, add the sugar and leave for 10 mins for sugar to dissolve. Then pour in the cream and whisk until it stands in soft peaks. Cover and chill until needed.

To serve, stir the nuts into the fruit, then spoon the compote into stemmed glasses. Re-whisk the syllabub and spoon on top. Grate a little nutmeg over.

Source: *Delia's Vegetarian Collection*

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<https://eynsham.org.uk/org.aspx?n=GreenTEA&id=1002>



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