



# Christmas pudding ice cream with warm mulled wine fruits

Most people eat Christmas pudding only once or twice a year. Here's a variation on the same theme.

Place prunes, dried apricots, figs, dates and raisins and a stick of cinnamon in a pan. Add mulled wine and a twist of orange zest and bring to the boil, then simmer until the fruit softens. Only then add sliced fresh pears. Remove from heat once the pears have turned colour and softened slightly.

There's a cheeky way of making this ice cream. All you need is a tub of your favourite vanilla ice and a small, pre-made Xmas pud. Cook the pud and let it cool. Allow the ice cream to thaw slightly. Crumble the pudding, add a slosh of brandy and stir into the ice cream. Freeze. It's as easy as that!

If you're feeling more ambitious, you can always try making your own ice cream. Here goes.

Mix milk and double cream in proportions of three-to-one. Scrape vanilla seeds from the pod into the mixture, then slice the pod and add the slices as well. Bring to the boil and remove from heat.

In a separate bowl, whisk together egg yolks and sugar. Once they are smooth add the cream mix.

Stir until the sugar has dissolved, then pour the mix back into the pan. Heat gently until it is thick enough to coat the back of a wooden spoon. Test by running a finger across the spoon - if the mix stays on the spoon, it's ready.

Remove from the heat and strain the mix into a container through a fine sieve. Allow to cool. Crumble your Christmas pudding into the custard and freeze.

Recommended wine: Château Rieussec, 1983, 1er Cru, Sauternes

## Ingredients

Serves four

### Marinated fruits

Dried prunes (pitted) - 100g

Dried apricots - 100g

Dried figs - 100g

Dried dates (pitted) - 50g

Raisins - 50g

Cinnamon bark - 1 stick

Orange - Zest of 1

Pears - 2

Mulled wine - 1 litre

### Ice cream

Full fat milk - 125ml

Double cream - 375ml

Caster sugar - 100g

Egg yolks - 6

Christmas pudding - 1 small (crumbled)

Brandy - 25ml

