



## Spiced Bramley Apple Steamed Suet Pudding, Bay leaf Scented Custard, and Treacle Sauce

The Foxhunter - Nantyderry, Abergavenny

**Preparation time:**

**Cooking time:**

**Serves:**

### **Ingredients**

#### **Steamed Bramley Puddings**

175g plain flour  
1tsp baking powder  
1/2tsp ground cinnamon  
75g vegetable (or beef) Suet  
50g dark Muscovado sugar  
1 Bramley apple (peeled cored and diced)  
Zest of 1 lemon  
150ml milk  
75g sultanas

#### **Bayleaf Custard**

250ml whole Jersey milk  
250 ml double cream  
50g caster sugar  
1 Vanilla pod split  
8 egg Yolks  
7 bay leaves

#### **Treacle Sauce**

500ml golden syrup  
2 tablespoons water  
Squeeze lemon juice

#### **Steamed Bramley Puddings**

1. Sift the flour, baking powder and spices into a bowl.
2. Add the vegetable suet sultanas, lemon zest and sugar to the flour and spices, mix together.
3. Add the milk to form soft dough.
4. Grease with softened butter, either small individual moulds or one pudding basin, fill with the dough mix, cover with a disc of greaseproof paper, cover with foil and place in a steamer. 5. Individual puddings steam approx 30mins. 1 large pudding steam approx 2hrs.

#### **Bayleaf Custard**

1. Add the double cream and milk with the bay leaves and vanilla into a saucepan.



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2. Mix the egg yolks with the sugar until pale and creamy.
3. Bring the milk and cream to boil.
4. Remove from the heat – infuse for 5 minutes and pour on egg yolks whisking well.
5. Add egg and milk. Mix into the pan and stir over a low heat until thickened. Do not boil.
6. Once thickened, remove from heat, discard vanilla pod and bay leafs and serve warm with the steamed puddings.

### **Treacle Sauce**

Mix together in a saucepan heat gently and drizzle over the steamed puddings

### **To serve**

Place Steamed pudding on a pool of bay leaf custard and pour over warm treacle sauce.