



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Pear and Ginger Steamed Pudding by David Pengelly

Ingredients

Pudding

2 Pears, peeled, cored and chopped into small pieces
3 Bulbs Stem ginger, chopped
2 Tbsp. Ginger syrup from the jar
115g (4 oz.) Butter, softened
115g (4 oz.) Caster sugar
175g (6 oz.) Self-raising flour
2 Eggs

Sauce

300ml Double cream
115g (4 oz.) Butter
175g (6 oz.) Soft brown sugar

Method

- Melt the butter for the sauce and cook the pears in the butter for 3 mins.
- Remove from the heat (leave the pears in) and add the brown sugar and cream. Return to the heat and simmer for 5 minutes.
- Spoon the pears and 1/3rd of the sauce into a 2 pint (1.1 litre) buttered pudding basin.
- Beat the butter, sugar, flour, eggs, ginger and syrup together until pale, spoon over the pears and cover with buttered foil.
- Place into a saucepan 1/3rd filled with water, bring to the boil then simmer on the simmer plate for 5-8 minutes moving to the **AGA** simmering oven (or **Everhot** lower oven set to 110°C-120°C) for 3 hours.
- Turn out and serve with the remaining sauce.