



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Steamed Puddings with Brandy Cream and Berry Sauce

Ingredients

Spiced puddings

200g caster sugar
200g unsalted butter
4 eggs
80mls cream
200g self raising flour
½ tsp baking powder
½ tsp mixed spice
¼ cup pistachios, finely chopped
1 orange, zested

Brandy sauce

300mls cream
2 tbs brandy
¼ cup brown sugar
½ tsp ground cinnamon

Berry sauce

1 punnet raspberries
¼ cup caster sugar
½ lemon, juiced
Fresh raspberries, to serve
Pistachios, chopped, to serve
Orange zest, to serve



Method officially tested

1. Preheat the oven to 140°C.
2. **For the spiced puddings**, combine the butter and sugar in a bowl, cream the mixture using a hand beater until pale and thick. Mix in the eggs and cream. Carefully fold in the flour, baking powder, spice, nuts and orange zest, don't over mix. Spoon the mixture into greased ramekins, cover each ramekin with foil and place the ramekins in a baking tray. Fill the baking tray with water to just over half and place in the oven to bake for 30-40 minutes or until puddings are cooked. Turn out from ramekins.
3. **For the brandy sauce**, pour the cream into a small saucepan and place over a medium heat to simmer, stir in the brandy, brown sugar and cinnamon, continue to simmer until ready to serve.
4. **For the berry sauce**, place the berries into a blender with the sugar and lemon juice, blend until smooth, pour into a jug.
5. Place 3 puddings on a large rectangular plate, top one pudding with fresh raspberries, one with chopped pistachio and one with orange zest with a jug of brandy sauce and a jug of berry sauce to the side.