

Simon Rimmer's FIGGY PUDDING

175g/6oz dried figs
100ml/3½ fl oz brandy
50g/2oz self-raising flour
1tsp freshly grated nutmeg
175g/6oz breadcrumbs
100g/3½oz shredded vegetarian suet
225g/8oz chopped dates
90g/3¼oz raisins
1 orange, zest and juice only
5cm/2in piece fresh root ginger, grated or juiced to retain only the juice
2 eggs
Butter, for greasing
Custard, to serve

Place figs in bowl and pour over brandy. Leave to soak overnight, then drain (reserving brandy) and roughly chop figs.

In a bowl, mix flour, nutmeg, breadcrumbs, suet, dates and raisins.

In a separate bowl, whisk together reserved brandy, orange zest and juice, ginger juice and eggs until well combined.

Add brandy mixture to flour mixture and mix well, until smooth and free of lumps. Stir in figs, then spoon mixture into a 1lt/2pt pudding dish and cover with buttered greaseproof paper followed by cloth or kitchen foil. Secure well with kitchen string.

Steam in large pan of water for 4 hours - topping up water as necessary throughout - or until pudding is cooked through and springy to the touch.

Unwrap pudding basin and serve pudding in slices with custard.

Preparation time, less than 30 mins. Cooking time, over 2 hours. Serves 6