

STICKY FIGGY PUDDING

WITH STICKY TOFFEE SAUCE & CLEMENTINE CREAM



RECIPE

Sticky Figgy Pudding
Prep time: 30 minutes
Cooking time: 18-20 minutes
Serves 8

INGREDIENTS

200g chopped dried figs
200g chopped dried pitted dates
A little water
2 tsp. bicarbonate soda
200g butter, softened
350g dark brown sugar
4 eggs
630g self-rising flour,
150g dark chocolate
½ tsp. cinnamon
½ tsp. mixed spice

For the sticky toffee sauce:

508g dark brown sugar
946ml whipping cream
250g butter, plus more for greasing

For the orange cream:

Zest of 1 clementine
200g whipping cream
100g mascarpone

METHOD

- Pre-heat oven to 170c;
- For the sauce add all the sauce ingredients to a sauce pan and boil. Once the sugar is dissolved and the butter is incorporated serve;
- For the cream, add the zest to the whipping cream and whisk to a soft peak, add the mascarpone and re-whip;
- Put the dates and 2/3 of the figs into a pan with just enough water to cover contents (too much water will make the paste too runny);
- Bring to a simmer to soften then use a hand blender to a soft paste, then add the remaining figs and chocolate;
- Ensure the chocolate is fully melted;
- Whisk the butter and sugar until creamy then add the eggs 1 by 1;
- Add the spices, flour and bicarb, and fold in;
- Add the hot fig paste and fold in;
- Pour into buttered and floured moulds;
- Cook at 170c for 18-20 mins; and
- Remove from the moulds while the pudding is warm.