

Instructions for reheating pudding

Ingredients

1 pudding in cloth

Method

Half fill large pot (8 litres) with water and bring to a gentle simmer. Place plate inverted in the bottom of the pot to protect the base of the pudding.

Once the water is simmering and approximately 2 hours from desired serving time, gently lower the pudding into the water and cover with a lid. Simmer gently for 2 hours. Keep an eye on the water level and top up as required. If the pudding is simmering too rapidly, add cold water when topping up, if not, add hot.

After 2 hours remove pudding and let drain briefly in a colander. While in the colander, cut the string and gently pull back the first cloth. I like to lift the pudding up still in the second cloth and remove the first cloth from the pudding and colander, then place the pudding back in the colander and cut the tie on the second cloth. Once the tie is cut on the second cloth, gently peel it back from the pudding, being careful not to remove the skin. If necessary, use a bread knife to scrap between the skin and the cloth until the cloth releases. Half peel the cloth back while the pudding is in the colander than place the serving plate over the pudding. Flip the plate and colander over so the pudding is now on the plate. Remove the colander and gently pull off the rest of the cloth.

Decorate the pudding with holy if desired and serve.

To serve – cut into slices (wedges) and serve with optional custard and cream.