

# *Spiced date Pudding with Orange & Kumquat compote, with Brandy Snap.*

## *Pudding*

### *Ingredients:*

200g soft dried pitted dates, roughly chopped  
300ml water  
1 level tsp all spice  
1 tsp bicarbonate of soda  
100g butter, softened, plus more for greasing  
170g dark brown soft sugar  
2 large eggs  
1 tsp vanilla extract  
170g plain flour  
2 tsp baking powder  
Brandy

## *Method*

1. Preheat the oven to 190C/ 170C Fan/ Gas 5 and lightly grease your dish.
2. Boil together the soft dates and water, allow to simmer until moist and gooey for approximately 5 minutes. Now stir in the bicarbonate of soda and remove from the heat and then allow to cool.
3. Cream together your butter and sugar until pale and fluffy. Now beat in an egg at a time until completely incorporated and now add the vanilla extract.
4. Now add the flour and baking powder until you have a smooth, thick batter. Pour the date mixture into the batter and fold gently to mix in.
5. Pour and scrape the batter into your prepared dish and bake for 45 minutes, or until a cake tester comes out clean.
7. As soon as the cake is out of the oven, turn out onto a wire rack and leave for 5 minutes to cool. Cut into squares and serve with the orange and Kumquat compot

## *Kumquats Compote*

### *Ingredients*

12 kumquats

## *Caramelised Orange Syrup*

100 gms Caster Sugar  
100 mls Orange Juice  
1 Vanilla Pod  
2 Oranges, segmented

### Method:

1. Wash and slice the kumquats 3mm and remove any seeds.
2. Blanch 3 times in boiling water and re-fresh in cold water to remove the bitterness.
3. Place the kumquats on absorbent paper or jay cloth to drain.
4. Split the vanilla pod and scrape out the seeds.
5. Make a direct caramel by putting the sugar in a dry pan and placing on the stove, as the sugar melts, stir till all the sugar has dissolved and a golden colour.
6. Add in the vanilla stalks and seeds followed by the orange juice being careful not to burn oneself as the sugar will spatter.
7. Stir on a low heat until dissolved and add the drained Kumquats.
8. Bring back to the boil and remove from the stove, wrap with clingfilm and allow to cool and infuse.
9. Segment the oranges and place on absorbent paper to drain.
10. Remove Vanilla stalks and strain the syrup, place in squeeze bottle for large numbers.

### Brandy Snap Mix

#### Ingredients:

- 125g unsalted butter
- 125g sugar
- 75g golden syrup
- 35g glucose syrup
- 75g flour

#### Method:

Set oven temp at 180°C

1. In a bowl whisk the butter until it is soft and pale. Add the sugar, continue to whisk and then add the flour. Put the golden syrup into a pan and heat until it is just runny. Add the golden syrup to the mixture and whisk. Refrigerate for 4 hours before cooking.
2. Put a teaspoonful of the mixture into the palm of your hand, and then flatten them on to a baking sheet. They will spread, so leave space around them. Bake them for 10 minutes or until pale golden brown. Whilst still warm, roll them round a buttered handle of a wooden spoon or turn them into a basket by putting them on a buttered ramekin. As they cool they will solidify.