



Ingredients

Serves a generous 4

- 3 tablespoons olive oil
- 100g self-raising flour
- 2 rounded tsp ground ginger
- 1tsp mixed spice
- 1 rounded tsp bicarbonate of soda
- 100g suet
- 100g fresh breadcrumbs
- 165g jar preserved stem ginger
- Scant 200ml milk
- 50g golden syrup
- 75g treacle (or molasses)
- Pinch of salt
- 1 large egg, beaten
- Softened butter, for greasing

The Good Cook

Steamed ginger sponge

This wickedly lovely pudding makes regular lunchtime appearances at our restaurant, Bibendum. I have always been fond of ginger puddings of any kind, but was happily astonished on one particular occasion when the very famous French chef Alain Ducasse (he with an absurd amount of Michelin rosettes to his name) came to dine. He so enjoyed this most British kind of pudding that he asked for the recipe. So I furnished him with it, and a great pleasure it was to do so.

Note: you may wish to make individual puddings here, using dariole molds. If so, reduce the cooking time by 30 minutes.

Sift the flour into a mixing bowl with the spices and bicarbonate of soda. Add the suet and breadcrumbs and mix well. Coarsely chop the stem ginger, including its syrup, in the bowl of a food processor. Warm the milk with half the mass of chopped stem ginger, the golden syrup, the treacle or molasses and a pinch of salt. Beat the dry ingredients, with the egg, until sloppy and just dropping off the spoon.

Generously grease a 1-litre pudding basin with butter and put the remaining half of the chopped ginger mass in the bottom. Pour in the pudding mixture, cover with buttered and pleated kitchen foil, tie round with string and steam for 2 hours. Turn out on to a dish and serve with very cold thick cream or custard.



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