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Ingredients

Serves 4
(Makes 500ml ice cream)

- 1 handful sage leaves
- 1x 500ml tub vanilla ice cream
- 200g (7oz) Christmas pudding
- 2 tbsp brandy
- 200g caster sugar, plus extra for sprinkling
- 1 vanilla pod, split
- 4 satsumas, peeled and cut in half width ways

James Martin's *Christmas Pudding Ice Cream with Satsumas and Caramel Sauce*

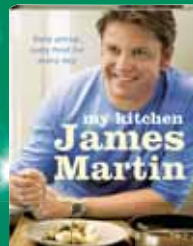
To be honest, I'm not a big fan of Christmas pudding so I think this is a much better way to eat it. In any case, it's an ideal method for using up leftovers. If you've bought a pudding especially for this recipe, first cook according to the instructions on the packet. Instead of brandy, try Japanese yuzu juice (one capful would be enough), which is like the essence of satsuma and mandarin – it really enhances the flavour!

Remove the ice cream from the freezer and allow to soften slightly for 5-10 minutes. Meanwhile, crumble the Christmas pudding into a mixing bowl and pour over the brandy. Allow to marinate for 10 minutes. Take the ice cream and mix in the crumbled Christmas pudding, then place back in the freezer until required, removing 5-10 minutes before serving.

Preheat the oven to 180°C (350F), Gas 4.

Pour the sugar into a non-stick saucepan and set on the hob over a medium heat. Allow to caramelize, then remove from the heat. Add the split vanilla pod and scraped-out seeds, then gradually add 50ml (2fl oz) water, stirring it in, and set aside.

Place the satsumas on a baking sheet, sprinkle with a little sugar and roast for 5-6 minutes. Remove from the oven and place in a serving dish. Pour over the caramel sauce and serve with a scoop of the Christmas pudding ice cream.



My Kitchen

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