



## COINTREAU BREAD PUDDINGS WITH ORANGE CREAM

Preparation time: 40 minutes + soaking  
Total cooking time: 30 minutes  
Serves 4



60 g (2 oz) muscatels or sultanas  
1/3 cup (80 ml/2 3/4 fl oz) Cointreau  
5 eggs  
1/3 cup (115 g/4 oz) honey  
1 cup (250 ml/8 fl oz) milk  
1 cup (250 ml/8 fl oz) cream  
1 loaf crusty white bread

### Orange cream

1 cup (250 ml/8 fl oz) cream  
2 teaspoons icing sugar  
2 teaspoons Cointreau  
grated rind of 1 orange  
sprinkle of ground nutmeg

1 Soak the muscatels or sultanas in Cointreau for 2 hours, or overnight. Drain, reserving the liquid. Preheat the oven to moderate 180°C (350°F/ Gas 4). Beat together the eggs, honey, milk, cream and reserved Cointreau. Grease four 250 ml (8 fl oz) ramekins and divide half the muscatels among the ramekins.

2 Slice the bread thickly. Remove the crusts. Put a slice in each ramekin, trimming to fit. Sprinkle the remaining muscatels over the bread, then top with another slice of bread. Pour the egg mixture over the top, giving it time to soak in. Put the ramekins in a baking dish and pour water into the dish to come halfway up the sides of the ramekins. Bake for 25–30 minutes, or until set. Leave for 5 minutes before turning out.

3 To make the orange cream, whip together the cream and icing sugar until peaks form. Fold in the Cointreau, rind and nutmeg. Serve with the puddings.

## CABINET PUDDING

Preparation time: 25 minutes + soaking  
Total cooking time: 50 minutes  
Serves 6



4 tablespoons sugar  
100 g (3 1/2 oz) mixed dried fruit  
2 tablespoons rum or boiling water  
150 g (5 oz) sponge cake  
2 cups (500 ml/16 fl oz) milk  
4 eggs  
1 teaspoon vanilla essence  
cream, for serving

1 Preheat the oven to moderate 180°C (350°F/ Gas 4). Grease six 185 ml (6 fl oz) dariole moulds. Sprinkle the base and side with 1 tablespoon sugar. Soak the fruit in the rum for 15–20 minutes.

2 Cut the sponge into 5 mm (1/4 inch) cubes and combine with the fruit and rum mixture. Spoon evenly into the moulds. Warm the milk in a small pan, until bubbles appear around the edge. Whisk the eggs and remaining sugar together until well combined. Whisk in the warm milk and vanilla essence. Pour evenly into the moulds over the sponge mixture.

3 Place the moulds in a large baking dish, half filled with boiling water. Bake for 40–45 minutes, or until the custard is set. Remove from the water and leave for 2–3 minutes before turning out onto a warm plate. Serve with cream.