

# Sarah Boyle's Pudding Party

## COOKING INSTRUCTIONS



### WITHIN THE NEXT WEEK

#### In a steamer

Place basin in steamer above pan of boiling water. Simmer for 6-8 hours. (Keep pan half full by topping up, DO NOT allow to boil dry, like I did and nearly burnt the kitchen down!)

#### In pressure cooker

Place pudding basin on trivet in pressure cooker. Add water to 2/3 way up basin. Get up steam and allow to steam for 10 minutes. Place knob on and get up to full pressure. Then turn down heat a little so full pressure is just kept. Steam for 1 ½ hours.

#### In oven

Heat oven to 150°C. Place pudding basin in dish. Add boiling water to 2/3 way up the basin. Steam in oven for 5 hours, keeping dish topped up with water.

**Replace lid or cover with fresh foil, tying on with string under the rim. Store in a cool place.**



### 25TH DECEMBER

#### In a steamer

Place basin in steamer above pan of boiling water. Simmer for 2 hours. (Keep pan half full by topping up)

#### In pressure cooker

Place pudding basin on trivet in pressure cooker. Add water 2/3 way up basin. Get up steam and allow to steam for 10 minutes. Place knob on and get up to full pressure. Then turn down heat a little so full pressure is just kept. Steam for 20 minutes.

#### In oven

Heat oven to 150°C. Place pudding basin in dish. Add boiling water to 2/3 way up the basin. Steam in oven for 1 ½ hours, keeping dish topped up with water.

#### In microwave

Remove from foil basin. Cook on high for approx 6 minutes, stand for 1 minute.



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