

Ice Cream Christmas Pudding

Ingredients

- 1 x 450g Jar Vegetarian Suet-Free Mincemeat
- 3 Tbsp Rum Or Brandy
- 4 Eggs
- 300ml Double Cream
- 100g Caster Sugar



Ice Cream Christmas Pudding



Method

- Line a 2 litre pudding basin with cling film
- Mix the mincemeat and rum or brandy together.
- Separate the eggs. Place the yolks in a small bowl and mix until well blended. Whisk the cream until it forms soft peaks. Using an electric mixer, whisk the egg whites on fast speed until stiff, then gradually add the sugar a teaspoonful at a time, still on fast speed. You may need to scrape down the sides of the bowl from time to time.
- Fold the egg yolks and cream into the meringue, followed by the brandy and mincemeat.
- Turn the ice cream mixture into the pudding basin, cover and freeze overnight.
- To turn the pudding out, dip the basin in very hot water for a few moments and turn upside down on to a serving plate - just as you would with a jelly. Remove the cling film and serve with Toffee Sauce or Rum and Raisin.