

Christmas Pudding Gratin

Ingredients

900 g Christmas pudding, cut into slices about 1 cm thick
350 ml full-cream milk
300 g crème fraîche
100 g vanilla caster sugar
45 ml bourbon (or dark rum or whisky)*
3 medium eggs
icing sugar for dusting

Method

Preheat the oven to 170°C (150°C fan oven) gas mark 4.
Cut the slices of pudding in half and lay them in overlapping rows in a 30cm x 20cm gratin dish, or equivalent, which will hold them snugly.
Whisk the milk, crème fraîche, sugar, bourbon and eggs in a jug until well combined.
You can make the pudding in advance up to this point. Just before you are going to bake the gratin, pour the egg and milk mixture into the dish, making sure you coat the whole of the surface of the pudding. There should be small crags peeking out, but not too much otherwise it will burn. *If you avoid alcohol, use a generous teaspoon of vanilla extract instead of the bourbon (and a non-alcoholic Christmas pud).
Place the pudding in the oven and bake for 45-50 minutes until the custard has set and the surface is lightly golden in colour. Leave it to cool for 15 minutes if you can. Dust with the icing sugar before serving.

You could also use Christmas cake for this recipe - remove the icing and marzipan first. The gratin is best eaten light and freshly risen from the oven but also reheats quite well - the perfect leftover, leftovers!

