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THE ORIGINAL MAKER

Rahul's Tropical Christmas Pudding

For centuries, people have been baking Christmas puddings on Stir-up Sunday, which takes place on the Sunday before Advent. This fun and festive pastime often involves stirring a sixpence into the pudding mix for luck, as tradition dictates that the person who finds the coin in their piece of the pudding on Christmas Day will have good fortune in the year ahead.

This year, Stir-up Sunday falls on 21 November and we've teamed up with some great bakers for the occasion, challenging them to bring their own original twists to their Christmas puddings. They all have their silver six pences from The Royal Mint at the ready – don't forget yours!

Choking hazard due to small parts. This is not a toy.

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Rahul's Tropical Christmas Pudding

Serves: 6

Preparation time: 15–20 mins

Cooking time: 3.5–4 hours

Ingredients

- 100g currants
- 250g dried and candied tropical fruit mix
- 50g mixed peel
- 2 tbsp treacle
- Juice and zest of 1 orange
- 30ml coconut rum
- 50ml brandy
- ½ tsp bicarbonate of soda
- 50g self-raising flour
- 75g breadcrumbs
- 75g cold butter (diced) (plus extra to grease the pudding basin)
- 50g ground hazelnuts
- 50g desiccated coconut
- 2 tsp ground cinnamon
- 2 tsp ground ginger
- ½ tsp nutmeg
- 85g caster sugar
- 1 medium free range egg
- 50g chopped mango
- 50g chopped pineapple
- 40g chopped stem ginger
- 2 mangoes, sliced into strips
- Handful of glacé cherries

Method

1. First prepare the dried fruits. In a microwaveable mixing bowl add all the dried fruits along with treacle, zest and juice of orange, coconut rum and brandy. Mix well, cover with clingfilm and microwave on high power for 5 mins.
2. Let it stand for 10 mins. Then take it out from the microwave and stir in the bicarbonate of soda. It will froth up, so cover and let it rest to come to room temperature.
3. In a large mixing bowl add the flour, breadcrumbs, ground hazelnuts, desiccated coconut and all the spices and mix well. Add the butter and rub it in.
4. Add the sugar and chopped mangoes, pineapple and stem ginger and mix with a wooden spoon. Make a well in the centre and add egg as well as the cooled dried fruit mix. Stir to combine everything well, preferably with a wooden spoon (to keep the stir-up tradition).
5. Now to add the most important item, the silver six pence. Add it in and let all your family members take the wooden spoon and stir well.
6. Cut out a circle of greaseproof paper about 1cm bigger than the opening of the basin. Cut two more circles about 2–3 inches bigger in diameter than the basin using greaseproof paper as well as foil.
7. Grease a 1 litre pudding basin with butter and put a 3–4cm circle of greaseproof paper at the bottom of the basin.
8. Arrange the mango slices all around the bottom like a sunburst and put a cherry in the middle.
9. Fill the basin with the pudding mix, making sure there is no air pocket.
10. Don't fill the whole basin, leave about 1cm from the top to give it some room to expand. Arrange some cherries around the sides where the pudding mix ends.
11. Cover the top of the pudding mix with the greaseproof paper circle about 1cm bigger in diameter and tuck in nicely around the sides of the basin to have a flat bottom.
12. Now fold a pleat across the middle of the larger greaseproof paper circle. Use it to cover the top of the basin and secure it using an elastic band.
13. Then, pleat the circle of the foil in the same way and secure it tightly on top of the pudding basin using some string. Use another piece of string to create a handle.
14. Place a saucer upside down at the bottom of a deep stockpot and carefully place the pudding basin on top of the saucer.
15. Fill the stockpot with boiling water up to half the height of the pudding basin.
16. Cover and bring it to boil on the hob and let it simmer for 3.5 to 4 hours. Please keep checking the water level in the stockpot from time to time. If the water level has gone down, carefully refill using more boiling water.
17. Once cooked, take it out of the stockpot very carefully using the handle. Then cut all the strings and remove the foil. Now, if you want to store the pudding, keep the greaseproof paper on.
18. In my case, I take all the greaseproof papers away and let it stand for a few minutes.
19. Then turn it out onto the serving board or stand.
20. Decorate with some more glacé cherries and a sprig of holly!

Merry Christmas Baking!

Don't forget to pop a six pence into the mix – the essential part of any Christmas pudding.
Share your bakes on social media and tag us, we can't wait to see them!