

Schwartz Christmas / [McCormick (UK) Ltd.].

Contributors

McCormick (UK) Ltd.

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Preparation time : 15 minutes
Cooking time : 3- 3 1/2 hours

SERVES 4-6

100g (4oz) self raising flour,
50g (2oz) white breadcrumbs,
50g (2oz) ground almonds,
275g (10oz) soft dark brown
sugar, 75g (3oz) suet,
225g (8oz) currants,
225g (8oz) raisins,
225g (8oz) sultanas,
50g (2oz) glacé cherries, chopped,
50g (2oz) flaked almonds.

1 tsp Schwartz

Ground Cinnamon,

1/2 tsp Schwartz

Ground Coriander,

1/2 tsp Schwartz

Ground Nutmeg,

1/2 tsp Schwartz

Ground Allspice,

1/2 tsp salt, 3 medium eggs,

3 lbs brandy,

150ml (1/2 pint) brown ale.

Grease a 2 pint pudding basin. Mix all of the dry ingredients thoroughly in a large bowl. In a separate bowl, beat the eggs with the brandy and brown ale. Mix the egg mixture into the dry ingredients and mix until thoroughly combined. Spoon the mixture into the basin and cover. Place the pudding in a steamer or a large lidded saucepan with boiling water to come halfway up the side of the basin. Steam for 3 1/2 hours, topping up the water if necessary. Once cool, wrap the pudding in foil and store in a cool dry place. Steam the pudding for 1-2 hours before serving.

Try serving the Christmas Pudding decorated with a sprig of holly with brandy butter, brandy sauce or cream.



Warm everyone's spirits with a glass of mulled wine made with Schwartz Mulled Wine Spice Seasoning.

Christmas pud

12-02



Christmas



Enjoy a truly traditional Christmas dinner with some special touches from Schwartz.

The turkey will be succulent and full of flavour if you loosen the skin across the breast and spread underneath with 50g (2oz) softened butter mixed with **1tsp Schwartz Chicken Seasoning**. Alternatively, for a subtle spiciness use **1tsp Schwartz Cajun Seasoning**.

Season sausage meat with **Schwartz American Barbecue Seasoning**, roll into balls and wrap in streaky bacon before baking or grilling.

For really crisp and scrumptious roast potatoes coat with oil and sprinkle them with a mixture of **Schwartz Rosemary, Schwartz Season-All** and mustard powder before roasting.

For quick and easy carrots, toss in melted butter and **Schwartz Herbes de Provence** after cooking. Brussel sprouts are brilliant when tossed in butter and sprinkled with **Schwartz Sesame Seeds and Schwartz Bacon Bits** just before serving.

To help you add the finishing touches, try **Schwartz Luxury Bread Sauce Mix** for a smooth and creamy bread sauce with a hint of cloves, and **Schwartz Classic Turkey Gravy Mix** for a rich and delicious gravy to pour over.



Traditional roast turkey

