STEAMED ORANGE PUDDINGS WITH ALMOND MILK ICE CREAM

Homemade almond milk stars in these springy and wholesome puddings and their dairy-free ice cream accompaniment.

These puddings feature in the Spanish menu of my Thermomix book and chip, Entertaining with Dani Valent.

Serves: 8



INGREDIENTS

Almond milk

140 grams (5 oz) raw almonds 700 grams (24.5 oz) water

Almond milk ice cream

280 grams (10 oz) almond milk (see Tips) 220 grams (7.8 oz) pouring (whipping) cream 2 egg yolks 1 tsp vanilla bean paste 20 grams (1 oz) honey 140 grams (5 oz) raw sugar

Orange puddings

70 grams (2.5 oz) unsalted butter, cut into 2 cm pieces, plus extra for greasing 140 grams (5 oz) caster sugar 120 grams (4.2 oz) day-old bread

200 grams (7 oz) almond milk (see Tips)

2 eggs

1 orange: zest, finely grated, no white pith, and juiced ½ tsp ground cinnamon 120 grams (4.2 oz) wholemeal flour

1 tsp bicarbonate of soda 800 grams (28.2 oz) water



Time: 1 hr (plus 1 day ice cream setting)

METHOD

Almond milk

- 1. Place almonds and water into mixing bowl and blend 1 min/speed 10.
- 2. Strain through a nut milk bag (see Tips).

Almond milk ice cream

- 3. Place all ice cream ingredients into mixing bowl and cook 5 min/80°C/speed 4.
- 4. Transfer into a shallow container (1L capacity) and place into freezer for 4 hours or until firm. Clean and dry mixing bowl.
- 5. Cut ice cream into pieces, place into mixing bowl and blend **20 sec/speed 9**.
- 6. Scrape down sides of mixing bowl with spatula and mix 20 sec/speed 4.
- 7. Transfer into a freezable container and place into freezer overnight or until ready to serve. Clean and dry mixing bowl.

Orange puddings

- 8. Grease 8 x 125 ml ramekins with butter, then sprinkle $\frac{1}{2}$ teaspoon caster sugar into each ramekin and swirl to coat. I don't do this in the video because I'm using silicon ramekins but do it if you're using metal or glass.
- 9. Tear bread into pieces, place into mixing bowl and chop **10 sec/speed 6**.
- 10. Add almond milk, eggs, orange juice, three-quarters of the zest, cinnamon, butter and sugar and mix 20 sec/speed 4. Scrape down sides of mixing bowl with spatula.







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11. Add flour and bicarbonate of soda and mix 10 sec/speed 4. Scrape down sides of mixing bowl with spatula, then divide mixture between prepared ramekins.

12. Place water into mixing bowl. Place ramekins into Varoma dish, place Varoma into position, secure Varoma lid and steam **25 min/Varoma/speed 2** or until firm and springy (depending on size of ramekins, you may need to steam puddings in batches). If steaming in batches, check water level during cooking process and top up if necessary.

13. Remove puddings and leave to rest for 5 minutes, then turn out onto serving plates. Remove ice cream from freezer and stand for 5 minutes to soften if necessary. Sprinkle remaining orange zest over puddings and serve with Almond Milk Ice Cream.

Tips

- You can also purchase almond milk.
- If you don't have a nut milk bag, use a clean kitchen cloth (eg. Chux) or muslin.
- Ensure ramekins fit comfortably into the Varoma dish so that the lid closes securely and steam can circulate freely.

Variation

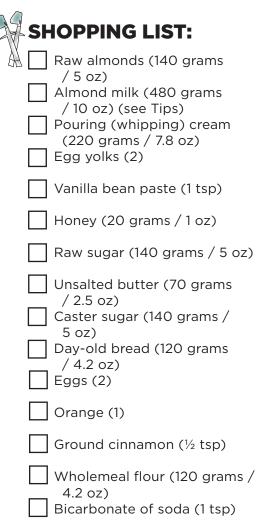
- The ice cream recipe in my *Entertaining* book and chip uses a mixture of almond milk and cream (ie. it's not dairy free). To do it this way, use 280 grams almond milk and 220 grams pouring (whipping) cream, and proceed as per the recipe above.
- Single (large) orange pudding: Grease and coat a pudding basin (20 cm diameter). Ensure it fits into Varoma dish and lid can close securely. Proceed as per recipe, increasing steaming to 40 min/Varoma/speed 2.





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