

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

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



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



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 ½ 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.

continues...



...continued



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**.

STEAMED ORANGE PUDDINGS WITH ALMOND MILK ICE CREAM



Serves: 8



SHOPPING LIST:

- ☐ Raw almonds (140 grams / 5 oz)
- ☐ Almond milk (480 grams / 10 oz) (see Tips)
- ☐ Pouring (whipping) cream (220 grams / 7.8 oz)
- ☐ Egg yolks (2)
- ☐ Vanilla bean paste (1 tsp)
- ☐ Honey (20 grams / 1 oz)
- ☐ Raw sugar (140 grams / 5 oz)
- ☐ Unsalted butter (70 grams / 2.5 oz)
- ☐ Caster sugar (140 grams / 5 oz)
- ☐ Day-old bread (120 grams / 4.2 oz)
- ☐ Eggs (2)
- ☐ Orange (1)
- ☐ Ground cinnamon (½ tsp)
- ☐ Wholemeal flour (120 grams / 4.2 oz)
- ☐ Bicarbonate of soda (1 tsp)



NOTES & TIPS:



- You can also purchase almond milk.