



MONTHLY RECIPE - DECEMBER 2016

Christmas Fruitcake



Ingredients

75g mixed peel (find in supermarket)

150g chopped chestnuts

220g raisins

100g sultanas

50g soft dark sugar

75ml aged port

75ml brandy

150g salted butter

100g dark brown sugar

3 whole eggs

5 tbsp dark rum

1tbsp powered cinnamon

1tbsp mixed spice

2tbsp baking powder

160g plain flour

Method

Firstly marinate the raisins & sultanas in the brandy, port & sugar for 24 hours.

I like doing this recipe the old fashioned way with a wooden spoon & large bowl. In the bowl cream the butter and dark sugar for a good 10/15 minutes.

Then add the raisins & sultanas along with the mixed peel & chopped chestnut, give the mixture a good stir then very slowly add one egg at a time making sure you mix each egg in properly.

When all incorporated add the remaining spices, flour & baking powder.

Line a terrine mould with grease proof paper & butter, spoon the mixture into the terrine and bake in a preheated oven at 140°C for 2 hours.

When cooked remove from the oven and leave to cool for 2/3 hours before trying to remove the cake from the mould. When removing from the mould tip the cake out on to cling fling so you can roll into a log - at this point, if you wanted you could soak the cake in more alcohol i.e more brandy or whiskey.

I like to serve it with Italian panettone bread & aged French brie.

Enjoy!

Darren Parkinson, Head Chef