

Recipe ICY CHRISTMAS PUDDING

Ref No. ANP042

INGREDIENTS:

- 1 cup **WINN SULTANAS**
- 1/2 cup **WINN CHOPPED RAISINS**
- 1/4 cup **WINN CURRANTS**
- 1/4 cup chopped dried apricots
- 2 tablespoons **WINN GLACE CHERRIES** (chopped)
- 1/4 cup brandy
- 1 litre vanilla ice-cream softened
- 1 cup chopped strawberries or fresh stoned cherries
- 1/2 cup **DUCKS SLIVERED ALMONDS**
(Toasted and chopped)
- 1/2 cup whipped cream



METHOD:

Combine sultanas, raisins, currants, apricots and glace cherries in a bowl. Sprinkle with brandy.

Allow to stand overnight.

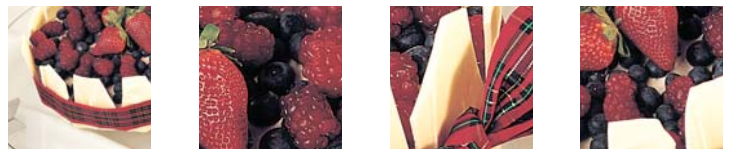
Blend fruit with ice-cream and all remaining ingredients in a large bowl.

Spoon into a 5 cup pudding basin. Smooth top. Cover with foil. Freeze overnight or until firm.

Unmould pudding, by immersing in warm water for a few seconds. Invert onto a serving plate. Shake gently.

Carefully remove mould.

Serve with fresh strawberry sauce.



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