

# The Samuel Fox Country Inn

Comfortable rooms, fine food, real ales and a warm welcome



## Sticky toffee pudding

*Who doesn't enjoy this traditional pudding? It's a firm favourite with customers in the restaurant, and regularly features on my menus, summer and winter.*



### **Ingredients** (serves eight)

175g stoned dates  
1 vanilla pod  
25 ml of very strong coffee  
 $\frac{3}{4}$  level teaspoon of bicarbonate of soda  
75g of unsalted butter at room temperature  
150g cater sugar

2 large eggs  
175g self raising flour

### **and for the sauce**

175g muscavado sugar  
110g butter (unsalted)  
6 tablespoons double cream

**For baking,** you will require eight 17g metal pudding basins or 7.5cm ramekins, lightly oiled with a light oil such as groundnut oil.

## **Method**

1. Place the chopped dates in a bowl and add 175ml of boiling water. Open the vanilla pod, scrape out the seeds and add the pod and seeds to the bowl. Then add the coffee and bicarbonate of soda and put to one side.
2. Then, in a large mixing bowl, cream the butter and sugar, whisking until the mix is pale, light and fluffy. Beat the two eggs in a separate bowl and add to the mix little at a time, continuing to beat the mix after each addition. Now, lightly fold in the sifted flour using a metal spoon.
3. Remove the vanilla pod (leaving the seeds) from the chopped date mix and add this to the mixing bowl (including the added water) and stir in to form a very sloppy pudding mix.
4. Now divide the mixture equally amongst the eight containers on a baking tray which should be placed in the centre of the oven preheated to 180° Centigrade. After 25 minutes, remove the tray from the oven and leave to cool for 5 minutes.
5. Then, using a small palette knife to run around each pudding, turn them out onto the baking tray. You may need to slice the base of the puddings to ensure they sit flat on the tray.
6. Now make the sauce by placing all the ingredients into a saucepan and heating gently until the sugar has melted and there are no crystals remaining.
7. Before serving the puddings, pre-heat the grill and pour the sauce over the puddings and place the tin under the grill so that the tops of the puddings are about 12cm below the heat source. Let the puddings heat through for about 8 minutes so that the tops of the puddings become slightly crunchy and the sauce will be hot and bubbling.

## **Serving**

In the restaurant I serve my puddings with either caramel ice cream with a little cinder toffee (see photo) or, with stout ice cream which I make using a syrup formed by reducing beer (the slight bitterness of this ice cream contrast well with the richness of the puddings and sauce . However, the puddings are also delicious when served with chilled pouring cream.