

A dark, dome-shaped roast, possibly a beef Wellington, sits on a silver plate. The background is dimly lit with a lit candle and a glass of red wine. A green square with white text is overlaid on the roast.

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The Christmas Pudding Box

INSTRUCTIONS FOR MICROWAVE

Equipment You'll Need:

microwave | cling film | 1 x small saucepan | metal skewer

1. Remove the Christmas pudding from the wrapping and cover the top of the bowl with cling film.
 2. Use a knife or skewer to pierce the cling film a few times and place into the microwave.
 3. Microwave on full power for 5 minutes, or until hot in the centre (use a metal skewer to check).
 4. Remove the cling film and upturn onto your serving plate, removing the parchment disk from the top.
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INSTRUCTIONS FOR STOVE

Equipment You'll Need:

1 x small saucepan | metal skewer | large pan | cling film | tin foil

1. Remove Christmas pudding from the wrapping.
2. Leave the circle of paper and cover the pudding bowl with a double layer of foil.
3. Bring a pan of water to the boil and place a saucer in the bottom to elevate the pudding bowl away from direct heat.
4. Place the pudding bowl on top of the saucer, ensuring that the water is halfway up the pudding bowl.
5. Cling film the top of the pan or cover with a lid and simmer gently for two hours.
6. Remove the foil and upturn onto your serving plate and remove the parchment disk from the top.

For allergens, please see in **bold**.

Christmas Pudding: **Cereals containing Gluten, Egg, Milk, Sulphites, Nuts**, May Contain: **Peanuts**

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

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