



# STICKY FIG BRANNY PUDDING

## INGREDIENTS

- 250g figs
- 200ml Brandy
- 185g butter
- 185g sugar
- 185g SR Flour
- 3 eggs
- 1½ tsp vanilla
- 1 tsp baking powder
- 150ml water
- 75ml milk

### Brandy Butterscotch Sauce

- 450g brown sugar
- 100ml brandy
- 75g butter
- 2ml vanilla
- 600ml Cream

## METHOD PUDDING

1. Set BBQ To 180oC by turning 2 outside burners on and middle burners off. This will get BBQ to 180 – 200°C.
2. Macerate figs with Brandy – set aside.
3. Combine all ingredients except figs into robot coup & pulse bend until together. (Try to have tiny dice of butter visible)
4. Add chopped figs & blitz for a few seconds and add to pudding moulds ¾ full.
5. Add puddings to a bain marie in the BBQ and cook for 30 mins.
6. Serve with lashing of Brandy Butterscotch Sauce and double cream.

## METHOD BRANDY BUTTERSCOTCH SAUCE

1. Reduce brandy in Wok until it is 1/3 in size
2. Add butter on low in the wok & add sugar & vanilla.
3. Add cream, mix & bring to boil.
4. Simmer for 6 mins & serve.



Preparation time: 20 minutes  
Cooking time: 30 minutes

Serves: 4

## TERMS USED IN THIS RECIPE

**Bain marie** is a water bath to prevent pudding burning underneath when cooking or to maintain a consistent temperature.



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