LEG OF LAMB & PLUM PUDDING BRAISED LEG OF LAMB, RAISINS, SUET PUDDING & CANDIED FRUIT

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Tino Passano

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- Sub Category Name
  Food
  Main Courses

- Recipe Source Name
  Real High Tea 2014/15 Volume 2

Ingredients

LEG OF LAMB & PLUM PUDDING BRAISED LEG OF LAMB, RAISINS, SUET PUDDING & CANDIED FRUIT

- 1.5kg leg of lamb
- 4 tomatoes
- 2 whole garlic bulbs
- 3 onions
- 4 carrots
- 2 leeks
- 2 celery stalks
- 10 sprigs of thyme
- 10 sprigs of sage
- 4 sprigs rosemary
- 250ml red wine
- 200ml port wine
- 1 tbsp peppercorns
- 1 tbsp coriander seeds

Raisin Gel

- 500g raisins

- 100g sugar
- 150ml Madeira
- Pinch of salt
- Water

Suet Pastry

- 285g self-rising flour
- 125g suet
- 1 tsp baking powder
- 1 tbsp rosemary
- 1 tbsp raisins
- 1 tbsp orange peel
- 1 tbsp ginger
- 1 tbsp nutmeg

Methods and Directions

LEG OF LAMB & PLUM PUDDING BRAISED LEG OF LAMB, RAISINS, SUET PUDDING & CANDIED FRUIT

- Cut up all the vegetables for mirepoix.
- Using a roasting pan fry off the leg of lamb on all sides until well coloured.
- Remove the leg and add the vegetables to the same pan.
- Fry for a few minutes and add the herbs and spices as well as the alcohol.
- Cook down until about half the liquid is gone. Place the leg of lamb back in the roasting pan and cover with stock.
- Cook in the oven overnight at 80C until the meat is falling off the bone.
- In the morning, remove the leg and strain off the liquid into a saucepan.
- Reduce until you have achieved a well flavoured sauce.
- The sauce needs to be thick; this can be achieved by using some cornflour.
- Mix the sauce with the pulled lamb meat and fill your suet puddings.

Raisin Gel

- Cook a caramel with the sugar and raisins followed by the Madeira wine.
- Bring it back to a boil and add the raisins.
- Cook for 5-10 minutes and blend until smooth.

Suet Pastry

- Bring together the pastry.