

Miele

Feijoa and caramel steamed pudding with spiced crumble

By Miele

30 minutes

Preparation time

1 hour 30 minutes

Cooking time

4

Serves



INGREDIENTS

Feijoa and caramel pudding

400g fresh feijoas
60g butter, soft
110g brown sugar
150g golden syrup
2 eggs
1 tsp vanilla paste
170g self-raising flour
½ tsp baking soda
Pinch of salt
115ml boiling water

Spiced crumble

100g butter, cold, grated
130g plain flour
50g sugar
1 ½ tsp ginger, ground
½ tsp cinnamon, ground

To serve

Vanilla ice cream

METHOD

Feijoa and caramel pudding

1. Scoop out the flesh of the feijoas into a saucepan. Simmer on medium-high heat, induction setting 7, for 5 minutes.
2. Cream butter, sugar and golden syrup in a freestanding mixer for 5 minutes, or by hand.
3. Beat the eggs and vanilla and then slowly pour into the mixture until well combined.
4. Add the flour and slowly combine.
5. In a separate bowl, combine the boiling water, baking soda and salt and then add to the mixture.
6. Pour into a greased round dish 25cm diameter and at least 4cm deep.
7. Drain the feijoas and dot over the batter and cover with foil.
8. Place into the steam oven and Steam at 100°C for 45 minutes.

Spiced crumble

1. Mix butter and flour well until yellow and sandy.
2. Add sugar and spices.
3. Place on a multi-purpose tray and bake on Fan Plus at 160°C for 20 minutes.
4. Allow to cool and lightly break up into crumble.

To serve

1. Scoop a generous serving of the pudding into a bowl, top with ice cream and a sprinkle of crumble and serve warm.

Hints and tips

1. Fresh feijoas can be substituted with preserved feijoas.