

Australian Christmas Pudding Brandy Sauce Recipe



This Brandy sauce recipe is easy to make and can also be made a day or two in advance and refrigerated then simply reheated when the Christmas pudding is ready.

Ingredients:

2oz/55g butter

2oz/55g plain flour

1 pint/570ml milk

2oz/55g fine/caster sugar

5 tbsp Brandy or Cognac, or if you prefer use dark Rum

Method:

Melt the butter in a saucepan over a medium heat, add the flour and stir to create a thick paste. Cook for 1 minute taking care not to burn.

Using a hand whisk, slowly add the milk, stirring vigorously. Continue whisking until thick smooth sauce is formed (about 5 minutes). Do not have the heat too high or the base of the sauce may burn.

Add the sugar and whisk until dissolved. Lower the heat and cook for 5 minutes stirring from time to time.

Finally add the brandy and serve with the Christmas pudding.

If you make the sauce in advance, prepare up until adding the brandy, then cool, store or freeze. Reheat the sauce and add the brandy before serving.

(Recipe Obtained from BBC)