



INGREDIENTS

- 4 oranges
- 100g candied orange rind
- 8 pitted dates
- 40 pistachio kernels
- 20 blanched almonds
- 2 teaspoons ras el hanout (see note)
- 2 litres vanilla ice cream, softened
- 1 pomegranate, seeds removed
- Mint leaves, for garnishing
- Icing sugar, for garnishing

Note: Ras el hanout is a North African spice blend available from some delicatessens and specialty shops.

Ice Cream Christmas Pudding

We all love a bit of tradition at Christmas, but reinterpreting recipes created for a snowy winter wonderland to suit a sunny Aussie Christmas Day is the challenge. Here's my easy solution, for the pudding course at least. Buy the best quality ice cream you can - or make your own and incorporate the orange zest and juice into the custard. I like desserts to be a striking centrepiece, but as this is a riff on my ice cream sandwiches you could serve those as individual desserts decorated with stars, Christmas trees or just plain. Staying with the sunny Aussie orange theme, let's pour some Correll Blanc Aperitif over ice or drink it with some good bubbles as a spritz.

Serves 10

METHOD

1. Clean oranges with a plastic scourer to remove any wax or chemicals.
2. Finely grate the orange zest over a large mixing bowl then juice them into a separate bowl.
3. Strain the orange juice into a saucepan and boil until reduced by about two-thirds (about 140ml).
4. Meanwhile, chop candied orange rind, dates, pistachios and almonds and add to the mixing bowl with the ras el hanout.
5. Stir in reduced orange juice and put in the freezer for 10 minutes or so to chill well.
6. Add ice cream to the bowl and fold through with a spatula until everything is well combined.
7. Transfer to a 2-litre pudding basin, press the top down gently to remove any air bubbles. Press a sheet of baking paper onto the surface, wrap tightly in aluminium foil and freeze overnight.
8. Place a large serving platter in the freezer an hour before serving.
9. Turn ice cream out onto the platter, you may need to run a hot knife around the side of the basin first to loosen it.
10. Garnish with pomegranate seeds, mint leaves and icing sugar and serve immediately.