

melie's X Panasonic

Sticky Pistachio Steamed Pudding with Sour Cherry Compote & Pistachio Sauce

Serves 8-10

Sour Cherry Compote:

- 2 cups frozen pitted cherries
- 3 Tbsp freshly squeezed lemon juice
- 3 Tbsp caster sugar

Salted Pistachio Sauce:

- 150g good-quality white chocolate
- 1/2 cup (125ml) cream
- 1/4 cup pistachio spread
- 1/2 tsp flaky sea salt

Steamed Pistachio Pudding:

- 2/3 cup shelled pistachios
- 2/3 cup soft brown sugar, lightly packed
- 200g salted butter, melted
- 2 large eggs, room temperature
- 1 cup (250ml) whole cow's milk
- 3 Tbsp golden syrup
- 2 tsp vanilla extract
- 2 cups plain flour
- 4 tsp baking powder
- 1/2 tsp fine table salt



Method:

Cherry Compote: Add the cherries, lemon juice and sugar to a small pot. Place over medium-high heat and cook for 2-3 minutes, or until the cherries have defrosted and softened. Using a masher, squash the cherries to break them up into smaller pieces. Reduce the heat to medium-low and simmer for a further 10-12 minutes, or until the compote is glossy and reduced. Remove from heat and set aside to serve.

Salted Pistachio Sauce: Add chocolate to a medium heatproof bowl, set aside. Add the cream to a small pot and bring to a simmer over medium heat. Once the cream has just started to bubble, pour it over the chocolate in the bowl. Let it sit for a minute or so, then whisk together until the chocolate has melted completely. Add the pistachio spread and salt and whisk again, until combined and smooth. Set aside to serve. When ready to serve, gently reheat the sauce in the microwave, or in a pot on low heat.

Pistachio Pudding: Grease the inside of the panasonic rice cooker bowl with some softened butter, then line the inside of the bowl with a sheet of baking paper (the butter will help the paper to stick to the bowl). Set aside. Place the pistachios into a mini food processor and pulse until it resembles a fine meal (similar to ground almonds). Set aside.

Add the brown sugar, melted butter, eggs, milk, golden syrup and vanilla extract to a large mixing bowl. Whisk together until smooth. Add the ground pistachios, flour, baking powder and salt. Whisk together, until the batter is smooth and no lumps remain. Pour the batter into the bowl of the rice cooker. Place the bowl into the rice cooker and close the lid. Cook the pudding on the cake/bread function for 50-60 minutes, or until the pudding is golden, cooked through and springs back to the touch.

Allow the pudding to cool in the rice cooker for about 10 minutes, before turning it out onto a serving plate. Peel off the baking paper.

Drizzle half of the warm pistachio sauce over the pudding. Serve the pudding warm, topped with some vanilla ice cream and the cherry compote.

Drizzle over any remaining pistachio sauce to serve.

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