

A Taste of **ANGUS**

RECIPE 72

Clootie Dumpling





INGREDIENTS

6oz plain flour
10g baking powder
6oz brown breadcrumbs
6oz suet
5g bicarbonate of soda
10g cinnamon
5g ground ginger
4oz currants
6oz sultanas
4oz soft dark brown sugar
2 tablespoons golden syrup (approx)
1 ½ cups of milk

METHOD

1. Place your cloot (or a dishtowel) in boiling water.
2. Mix all of the ingredients together with the milk to make a fairly soft consistency. Make sure everything is mixed well.
3. Take the cloot out of the water and wring, then lay it out flat and dredge well with flour. Smooth the flour over the cloot with your hands to get an even spread.
4. Place the mixture on the cloot, draw it together evenly, leaving room for expansion, and tie the cloot with string.
5. Put a plate in the bottom of the pot and the cloot and mixture on top of that. Use a large pot, big enough to allow for the cloot to be covered with water. That way there will be no need to top up through the cooking.
6. Simmer the dumpling for two and a half to three hours. Remove from the pot and put it in a colander in the sink.
7. Untie the string and gently pull the corners of the cloot apart.
8. Put a plate over the dumpling in the colander and whip it over.
9. Carefully peel the cloot away from one corner and you should have a dumpling.

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