

Baked filo pudding with plum parfait

900 gm Christmas Pudding cooked
Plum Parfait
16 sheets Filo pastry
100gm butter melted
500 ml cream whipped
Brandy
Icing Sugar

place the parfait into 8 small balls and place onto a tray and freeze

divide the Christmas pudding into 8 and flatten between cling film. place the pudding around the parfait and put back into freezer

cut the filo into 20cm squares. put together 3 sheets of filo buttering between each layer and then wrap around the frozen pudding scrunching the filo at the top to create a money bag look.
return to the freezer



heat the oven to 230 degrees place the filo parcels on a tray and dust with icing sugar.

bake for about 8 minutes until crisp and golden

flavour the cream with brandy and icing sugar to sweeten

remove the filo puddings and dust with icing sugar and serve with the brandy cream