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Mayor Mendonca's Steamed Persimmon Pudding with Lemon Sauce

Photo Susie Iventosch

Persimmon Pudding
INGREDIENTS
2 eggs
11/4 cups granulated sugar
11/4 cups sieved persimmon pulp
(about 3-4 large,
ripe persimmons)
1/4 cup melted butter
11/2 cups sifted all-purpose
flour
11/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
3/4 cup milk
1 cup seedless raisins
1/2 cup chopped pecans
1/4 cup brandy
For Garnish: 1 cup heavy cream, whipped and
flavored with powdered sugar and pure vanilla extract

DIRECTIONS
In a large bowl beat eggs until light and foamy, then beat in sugar until smooth and lemon-colored. Combine persimmon pulp and melted butter and stir into egg mixture.

Sift dry ingredients and stir into egg mixture alternately with milk, beating well after each addition.

Add raisins, pecans and brandy. Transfer to a well-buttered mold (I used a souffle dish) and cover tightly with foil.

To cook the pudding, place the mold (souffle dish) on a rack in a large deep kettle and add water to come halfway up the sides of the mold. Bring water to a gentle boil, cover pan, lower heat, and continue to cook (steam) for about 21/2 hours.

Remove pudding from water and let cool for 15 minutes. Unmold onto a serving plate. Serve warm with lemon sauce and a very generous dollop of whipped cream.

Lemon Sauce
1 cup sugar
2 cups water
21/2 tablespoons corn starch
1/2 cup fresh squeezed lemon juice
1 tablespoon grated lemon zest
2 tablespoons butter
Combine sugar and cornstarch in a saucepan and gradually add water, blending with a whisk until smooth. Cook over medium heat, stirring constantly, until mixture becomes thick and clear. Remove from heat and stir in lemon juice, zest and butter. Stir until well-blended. Serve warm or chilled over persimmon pudding.

Reach the reporter at: info@lamorindaweekly.com

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