

## We Demand Figgy Pudding!



Or, more specifically, Christmas Pudding as it is traditionally known. Christmas pudding can best be described as a hearty fruit cake chock full of suet, brown sugar, raisins and currants, candied orange peel, eggs, breadcrumbs, nutmeg, cloves, allspice and plenty of alcohol. It is a sweet and savory English dish that has origins in medieval "plum pottage," a savory concoction of meat and root vegetables spiced with plum (or any dried fruit available).

Heavily associated with Christmas as early as the mid-1600's, Christmas pudding has been a favorite dish for many English monarchs. Popularized by Charles Dickens and songs like "We Wish You a Merry Christmas," these puddings are a seasonal celebratory dish that epitomize family tradition. Although many people seem to shy away from fruitcake, Christmas Pudding continues to grow in popularity. This year, experience the history and flavor of this unique dish with a TipTree Christmas Pudding.



### TIPTREE CHRISTMAS PUDDING



Made at Tiptree from the highest quality ingredients, including French brandy and thick cut 'Tawny' Orange Marmalade, each pudding is hand filled in a "Tiptree" earthenware basin, covered with a tie-on cloth and cellophane wrapped before being placed in a rigid box ready for steaming or microwave cooking. Tiptree puddings taste best steamed!

### WHO ARE THE WILKIN FAMILY?



The Wilkin family have been farming at Tiptree, Essex, since 1757, and making quality preserves there since 1865 from cherished recipes.

## We Won't Go Until We Get Some!

### ROBERTSON'S MINCE MEAT



Robertson's was established in 1864 and has been the name brand of mincemeat since inception. This is the mincemeat enjoyed in Buckingham Palace! A classic mincemeat recipe with apples, currants, sultanas, spices, candied citrus peels - and oh yes, sugar. Perfect for your home made mince tarts or mince pie!

### WALKER'S SHORTBREAD COOKIES

The Walker's story begins in 1898 when 21 year-old Joseph Walker opened the doors of his own bakery with a loan of £50 and the ambition to bake 'The World's Finest Shortbread'.

After 125 years of baking, Joseph's legacy have always remained true to that original ideal. Baked in small batches to ensure the classic taste, Walker's shortbread is made using only four ingredients: flour, pure creamery butter, sugar and salt.



### PANFORTE

Marabissi began almost a century ago with Tuscan cantucci, baked following Signora Jole's own recipe. Three generations later, Marabissi is one of Italy's most famous bakeries and home to Siena's most prized Tuscan exports, panforte. A typical Tuscan cake, panforte is made with honey, spices, and dried candied fruit. A beloved dessert, panforte is wonderful paired with a wide variety of cheeses or a robust red wine.