

Aunty Ena's brandy sauce

Submitted by Linda Joy Jamieson, England

A simple yet excellent sauce to accompany Christmas pudding and mince pies. It has a thick creamy texture – you will not go back to cream or custard once you have tried this!

Method

1. Place the butter and sugar in a basin over a pan of hot water. Beat the butter and sugar well until the sugar melts. Take off the heat and cool a little.
2. Add the cream, egg yolks and brandy. Whisk until very thick.
3. Chill in the fridge until required.

Serves 12

Preparation time

15 minutes

Cooking time

5 minutes

Ingredients

*2 oz unsalted butter
6 oz soft brown sugar
½ pint double cream
3 egg yolks
3 tbsp brandy*

Serving suggestion

*Serve from the fridge
in generous helpings*

