

## **Connie's Favorite Persimmon Pudding with Brandy Hard Sauce** **From 'The Wild Table' by Connie Green and Sarah Scott**

*"Chef Tim Nugent, when he was the pastry chef at Campton Place in San Francisco, gave me this recipe. It's one of the best presents I've ever received. I'll make it until I'm too old to wrestle a pudding mold out of a pan. When persimmons are soft and ripe, I either freeze them whole or peel them, measure the exact amount of pulp required for this recipe, place the pulp in resealable plastic freezer bags, and freeze. The flavor of the pudding is elevated considerably by using black walnuts or hickory nuts if you have them. There's considerable booze in both the pudding and the hard sauce. I'm a bourbon girl, but brandy or even rum adds backbone as well. This is true not only in the pudding but in a pretty little glass to be sipped right alongside." -Connie Green*

(Serves 10-12)

### **For the pudding**

- 5 medium wild or Hachiya persimmons, very ripe
- 8 tablespoons (1 stick) unsalted butter, plus extra for the mold, at room temperature
- 2 large eggs
- 1 1/4 cups granulated sugar
- 3 tablespoons brandy or bourbon
- 2 teaspoons baking soda
- 1 tablespoon fresh lemon juice
- 1 1/4 cups unbleached all-purpose flour
- 1/4 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 2/3 cup raisins
- 3/4 cup coarsely chopped walnuts

Pour the pudding into the prepared pudding mold. Cover the mold and place on the rack inside the pot of simmering water. Cover the pot tightly with aluminum foil, then cover with the lid. Steam the pudding for 2 hours.

Remove the pudding from the pot and place it on a wire rack. Remove the lid from the pudding mold. Let the pudding cool for 10 minutes, then unmold it onto the wire rack. Serve warm or at room temperature with the hard sauce.

### **For the brandy hard sauce**

- 2 cups confectioners' sugar
- 1/8 teaspoon kosher salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 1 tablespoon brandy or bourbon
- 1 teaspoon freshly grated lemon zest
- 1/2 teaspoon fresh lemon juice
- 1 tablespoon heavy cream

Sift together the confectioners' sugar and salt in a small bowl. Cream the butter in the bowl of a standing mixer fitted with the paddle attachment. Add the confectioners' sugar mixture and beat until smooth. Add the brandy, lemon zest, lemon juice, and cream and beat until smooth, about 1 minute. Makes about 1 1/2 cups.

### **Tips and Techniques**

The persimmon puree will keep in an airtight container in the refrigerator for up to 1 week. It can also be frozen for up to 2 months. The hard sauce can be made ahead and kept in an airtight container in the refrigerator for 1 week. Remove from the refrigerator at least 30 minutes before serving.

