Ingredients

Quantity	Measure	Ingredients	Description
200	Grammes	Bread, White	Slices witho
1	Teacup	Milk	for soaking
3	Tablespoon	Sugar	Mix sugar a
2	Tablespoon	Butter	Mix well
1	Tablespoon	Almonds	Peel Almon
A	Few	Plums	Pick and wa
1	Teaspoon	Nutmeg	Powdered.
1	Pinch	Salt	

Method

Cut the bread, and soak it in milk for 15 minutes.

While the brad is soaking pick and wash the plums. peel Almonds and cut in slices.

Mix sugar and soaked bread and mash well. Add plums, almond slices, nutmeg powder and salt to taste, with some butter and mix well.

Apply butter to the inside of a bowl and pour the mixture into the bowl. Steam for one hour in the Thondor, or flat pressure cooker, till cooked. Pressure cooker steams very fast. When cooled, remove the dish. Serve with pudding sauce.