

What is the Platinum Pudding Competition?

The Platinum Pudding Competition marks the beginning of the official celebrations for the jubilee.

Launched by Fortnum & Mason on Monday 10 January, it aims to find a dessert worthy of dedicating to the Queen's 70 years on the throne.

Recipes will be judged by an expert panel that includes culinary legend [Dame Mary Berry](#), [Great British Bake Off star Liam Charles](#) and [MasterChef: The Professionals](#) maestro [Monica Galetti](#).

They will be judging a range of criteria: it must be an original recipe that (obviously) tastes great, is perfect for amateur bakers to make at home and looks fit for a Queen.

It also helps if the pudding has a memorable story behind it – perhaps it's inspired by the monarch herself, or come from a recipe passed down through generations of your own family.

How to enter the Platinum Pudding Competition

You can enter the Platinum Pudding Competition on the [Fortnum & Mason website here](#) – there is a limit of one recipe per person.

The contest is open to entries from anybody aged 8 years or over, although any 8-17-year-old bakers will need a parent or guardian to complete the form on their behalf.

After entering your name, email address and a contact number, you'll need to complete the main recipe form, where you'll need to provide:

- Servings (minimum of one, maximum of ten)
- Ingredients (listed in metric measurements)
- Method/step-by-step cooking instructions
- Serving instructions (should it be served hot or cold, or cream or ice cream?)
- Why you think it's fit for a Queen (in up to 150 words)
- A picture of your pudding

According to the entry criteria, you must ensure your recipe...

- Is genuine, accurate and original
- Is able to be submitted online using the form provided
- Is hand-made (electric whisks and other commonplace gadgets are fine!) by you as an original creation

Fortnum & Mason also points out that "although the term 'pudding' has become synonymous with dessert in Britain, not all puddings are desserts, while all desserts are puddings" – you can [read its full definition here](#).

Entries must be submitted by Friday 4 February, with the initial round of judging taking place from Monday 7 February.

The entries will gradually be whittled down over the next fortnight, with the judges selecting their top five in the week commencing 21 February.

In the week of 14 March, the five finalists will be invited to Fortnum & Mason in Picadilly, London, to bake their recipe for the judging panel.