

Summer Pudding

PREP + COOK: 45 MINS PLUS COOLING TIME | SKILL LEVEL: EASY

This recipe makes 3 trays of Summer Pudding (each holding approx 5 portions) but they are perfect for stacking in your freezer.

I use foil containers with cardboard lids (like the type you would get a take-away in! 18cm x 9cm (1pint) containers). However, you could use a bowl or any receptacle that you can tip the pudding out of at the end.

Ingredients

150g prepared Bramley Apple (1x Bramley peeled and cut into small dice, should give you 150g of prepared apple)

¾ pt water

454g blackcurrants

454g blackberries

475g castor sugar

454g strawberries hulled and quartered

454g raspberries

1½ approx Loaves of soft white bread*

It can be difficult to get all the fruit fresh at the same time, so if you have to use a mixture of fresh and frozen that will work fine, so long as your quantities overall make up the weights in this recipe.

Method

1. Place the diced apple, blackcurrants and water into a large pan, bring to the simmer for approx 5 minutes until the apple is just soft.
2. Add the blackberries and sugar and simmer gently until the sugar is all dissolved, be careful not to over cook this and make jam at this stage!! This will only take a few minutes
3. Turn off the heat and tip in the prepared strawberries and raspberries and cool thoroughly
4. Spoon off some of the liquid into a separate bowl for later.
5. Cut the crusts off the bread and cut into pieces that will cover the base, sides and top of your chosen container.
6. Take your cut pieces of bread and quickly soak one side of the bread in the reserved juice then place this into your container with the soaked side to the outside. Continue with each piece of bread until your container is fully lined. Soaking the bread on the outside ensures that when you turn your summer pudding out you won't have any little bits of white bread showing.
7. Once you have lined the base and edges with bread fill with the fruit mixture and a little bit of the juice.
8. Place on your bread lid, again soaking one side of the bread and place that on the top of the fruit with the red side facing up. Spoon a tablespoon of the excess juice over the top of each pudding.
9. Cover and place in the fridge for a few hours to set.
10. You can also freeze the pudding at this stage.
11. Tip out of the container and garnish with a little mint if you have some to hand.
12. Slice and serve with a jug of double cream.

Auds Tips ...

*The key to a successful and lovely summer pudding is the bread you use. It must be white, fluffy and soft with an airy open structure e.g Warburton's White Danish. Do not be tempted to use any Wholemeal, brown, seeded, or sourdough breads - this will not work!

You will probably have some juice left but this is delicious and you can use it up in various ways: I like to use it like a cordial and top up with lemonade or fizzy water, on top of yoghurt, fruity ice cubes etc. it's too good to waste.

