



Summer pudding | Serves 4

This quintessentially British pud is packed with juicy summer berries and is a lot easier to make than it looks. It's also a great way to use up any leftover bread that you might have sitting in the bread bin. Store the pudding in an airtight container in the fridge for up to two days or pop it into your freezer to have ready for another day.

Ingredients

4 small metal/plastic moulds or one 1 litre pudding basin

7-8 slices white bread with crusts removed - use bread that is 1-2 days old. The crusts can be blended into breadcrumbs and frozen for another day

1kg fresh or frozen mixed red berries

200g white sugar

Method

1. Place the berries and sugar in a pan and gently cook down until soft (for around 5 minutes). Be careful not to mash them as you will want to leave some berries whole.
2. Once cooked, strain the berries keeping the liquid aside.
3. While the liquid is cooling start to cut the crusts off your white bread and using a rolling pin flatten the bread out and cut out 8 circles using the top of the mould as a template (2 for each mould) or 2 larger circles if making in one large pudding basin.
4. Flatten the rest of the bread and cut into finger size pieces to line the inside of your moulds.
5. Soak the bread thoroughly in the fruit juices beginning with the circle bases and place one in the bottom of your mould followed by the finger pieces overlapping one another around the sides of the moulds.
6. Fill the moulds right to the top with the cooked berries. Top with the final breadcircle and press down.
7. Place them on a tray and cover with baking paper placing another tray or saucer on top weighted down.
8. Leave overnight to set.
9. Just before serving, loosen the pudding all round using a knife. Gently turn it out onto a plate and serve with whipped Guernsey cream and any leftover berries.



Prepared by
Jack Collenette, Conservatory Restaurant






Chef's tip

Any red fruit can be used to make this delicious showstopper summer dessert. You can make the red berry filling at any time and store it in the freezer, particularly if you have any fruit that is about to turn. Frozen berries are also perfect for adding to a breakfast smoothie.

June

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Handy tip

Chill out and check the fridge temperature is less than 5°C to keep food fresh and make it last longer.

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