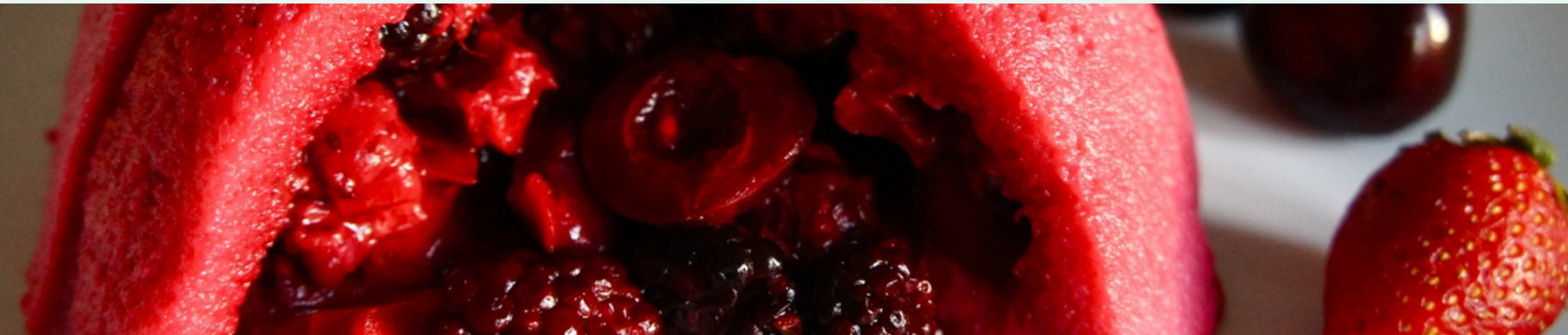


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Summer Pudding



Ingredients

- Olive oil, for greasing
- 800g mixed summer berries, such as raspberries, redcurrants, strawberries, blackcurrants & blackberries
- 150g sugar
- Juice of ½ an orange
- 7 large slices of white bread
- 2 tablespoons red berry jam
- ½ teaspoon vanilla bean paste (optional)

Method

- 1) Grease an 850ml pudding basin with oil and line with 2 sheets of cling film, letting a little bit overhang.
- 2) Remove any stalks from the berries. Hull and quarter the strawberries (if using).
- 3) Place all the berries in a large, heavy-bottomed saucepan with the sugar, orange juice and vanilla paste (if using).
- 4) Cook over a low heat for 3 to 5 minutes, or until the sugar dissolves and juices start bleeding from the fruit. Set aside to cool.

Method Continued

- 5) Lay out the stale bread then spread over the jam (one side only).
- 6) Line the basin with 6 of the slices, jam-side up. Overlap slightly to ensure no gaps, and press the bread against the sides.
- 7) Spoon the cooled fruit and half its juice into the lined basin, reserving the remaining juice.
- 8) Cover the pudding with the last slice of bread, jam-side down, then pull over the overhanging cling film.
- 9) Place a saucer that fits inside the basin on top of the pudding, then place a weight (about 2kg) on top of it. Refrigerate overnight to soak up the juices.
- 10) Strain the leftover juice through a fine sieve into a small pan. Bring to the boil, then simmer for 5 to 10 minutes, or until the juice has reduced into a light syrup. Pour into a jug and keep in the fridge.
- 11) To serve, open the cling film and carefully invert the pudding onto a plate.
- 12) Drizzle large slices with the syrup and serve with cream or whatever you fancy.