



MONTHLY RECIPE - JULY 2017

Summer Pudding



Ingredients

700g mixed raspberries and currants -
frozen works best buy broken berries (cheaper)
10 slices of firm, white bread
3 tbsps white sugar
3 tbsps Orange juice
cream to serve

Method

Firstly place the fruits, sugar & orange juice in a bowl and leave for a couple of hours at room temperature.

For the bread, cut off all the crust and then cut each slice in half, soldier size.

Line a suitable size bowl with a double layer of cling film, then line the inside of the bowl with the strips of bread, making sure they are over lapping and snug so none of the berries escape when you turn the pudding out.

Tear the bread slices to fit in all the gaps and leave a couple of slices to one side for the top/bottom!!

When you are happy with the bread lined bowl, fill with the fruit mix almost to the rim.

Top the pudding with the rest of the bread and bring the excess cling film over the pudding, place a plate on top and one plate under the bowl to catch all the escaping fruit juices.

Leave for 24 hours before turning out and serving with cream.

Enjoy!

Darren Parkinson, Head Chef