

Grilled Summer Berry Pudding



Serves 4 Prep 15 mins Cooking 8 mins Easy

Ingredients

4 slices of white sliced bread, crusts removed (I used Crusts Away)
65g golden caster sugar
2 tsp corn flour
200g tub low-fat fromage frais
300g mixed summer berries (raspberries, blueberries, sliced strawberries, redcurrants) or frozen berries, defrosted

1. Preheat the grill to high. Lay the slices of bread slightly overlapping in a shallow flameproof dish. Sprinkle with about 2 tbsp of the sugar in an even layer over the bread and grill for about two minutes until the bread is toasted and the sugar is just starting to caramelize.
2. Mix the corn flour into the fromage frais. Pile the fruit down the middle of the bread and sprinkle with 1 tbsp of the sugar. Drop spoonfuls of the fromage frais mixture on top, then sprinkle the rest of the sugar over evenly.
3. Put the dish as close to the heat as possible and grill for about 8 minutes, until the fromage frais has browned and everything else is starting to bubble and turn juicy. Leave it to sit for a minute or two, then serve hot, spooned straight from the dish.