

Summer Pudding



Makes 6

Prep 30mins + chilling

Ingredients:

Flavourless oil
Raspberries 500g
Blackcurrants 100g, stalks removed
Redcurrants 100g, stalks removed
Golden caster sugar 100g-150g
Good quality white sliced bread 8-10 slices
1 tbsp olive oil
Double cream to serve (mixed with some fromage frais to lighten)

1. Oil 6 metal or plastic individual pudding basins and line hem with cling film leaving some overlapping (the oil helps the cling film stick)
2. Put the currants in a pan with the sugar and let them cook gently for 4-5 minutes until the fruit has given up a lot of juice. Stir in the raspberries then tip the fruit into a sieve. Keep the juice.
3. Use a cutter to cut circles from the bread to fit the top and bottom of the basins.
4. Cut strips from the rest of the bread to fit the sides of the basins.
5. Dip the bread in the juice and line the basins juice side out (you can overlap a tiny bit)
6. Spoon in the fruit along with some of the juice until the basins are full.
7. Dip the top circles in the juice and press them gently into the top of the fruit.
8. Fold over the excess cling film and press down gently.
9. Put the puddings on a tray, and then put a heavy board on top, weighed down with tins if you like. Chill the puddings and leftover juice overnight. The next day, carefully turn them out onto serving plates and remove the cling film. Spoon over the reserved juice so the bread is soaked. Serve with double cream.