

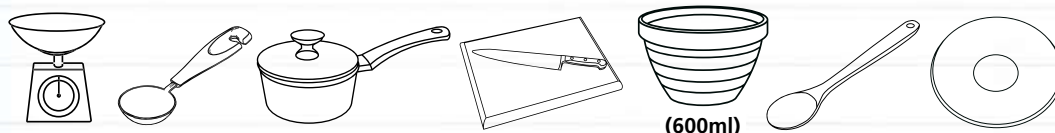
Summer Pudding



Ingredients

150g blackcurrants	100g caster sugar
150g redcurrants	2 x 15ml spoons water
150g raspberries	5-6 slices white bread

Equipment



Method

1. Remove the currants from their stalks.
2. Put all the fruit, sugar and water into the saucepan.
3. Bring the fruit to the boil, then simmer for about 5 minutes.
4. Cut away the crusts from the bread, then cut all but one slice in half.
5. Arrange the slices in a pudding basin. Press the edges down firmly.
6. Spoon the fruit mixture into the basin. Keep a little of the juice for serving.
7. Cover with a whole slice of bread, making sure that there are no gaps around the edge.
8. Place the saucer on top and then add the weight – this will press everything together.
9. Allow to cool and then place in the fridge overnight.
10. To serve, turn out onto a plate and cut into wedges. Pour over the remaining juice.

Top Tips

- Wash the fruit first.
- Use frozen or canned fruit instead.
- Why not use different types of fruit, such as strawberries, plums and/or gooseberries?
- Not got a weight? An unopened can or jar works just as well.

Skills

- Using the hob
- Boiling and simmering
- Using a knife

