



Summer Pudding with Clotted Cream

Going by the size of my strawberries, it's going to be a good year for soft fruit. I will probably end up with too much, all at the same time, so am always looking for ways to enjoy without spending days in the kitchen making jam. Here's a recipe my mum gave me, and although she admitted never actually making it (!) I am keen to give it a try. You will need clotted cream though, but it is available in larger supermarkets. Making it yourself is a serious test of patience...

Ingredients

1 x 2pint pudding bowl	200g castor sugar
1 white sliced loaf	1 lemon
750g mixed berries (raspberries, strawberries, blackcurrants, redcurrants, blueberries etc)	250g clotted cream

Take half of the washed berries, place in a saucepan, add the sugar, place over a medium heat until it starts to bubble. Remove from the heat, add the rest of the berries, squeeze over the lemon juice and allow to cool.

Line the pudding basin with cling film. Cut a small circle from one slice of bread that will fit the bottom of the bowl, from another three slices cut two medium circles and one large circle the same size as the top of the bowl. Cut the crusts from the remaining bread and cut each slice into three fingers.

Place the berries into a sieve to allow the juice to run into a bowl. Dip the small circle of bread in the juice and place in the bottom of the pudding basin. Then dip the fingers in the juice and line the walls of the basin overlapping as you go until you have covered the wall of the bowl.

Take about a fifth of the berries and place them in the bottom of the pudding bowl. Then take one of the medium disks of bread and dip in the juice and place on top of the berries, spoon half of the clotted cream on top of the bread and smooth out until level.

Place half of the remaining berries followed by the second medium disk dipped in the juice and another layer of cream and berries before putting on the large bread disk dipped in the juice.

Fold over the clingfilm which will cover the bread on the sides to seal the pudding. Place the pudding on a tray and top with a plate and a heavy weight to press the pudding. Leave in the fridge overnight. Serve with the remaining berry juice.