

LOCAL CLOTTED CREAM SUMMER FRUIT PUDDING (V)



Delicious & easy recipe for picnics, lunches & summer evenings. Serves 4

Your shopping list - all at Johns!

- 400g fresh strawberries & raspberries or mixed frozen berries
- 50-70g Icing sugar
- 14-15 Slices white bread
- 1 Small Tub local clotted cream
- Handful of berries to serve

Preparation

- Hull the strawberries & cut into halves/quarters if large. (Defrost frozen berries if using instead of fresh fruit)
- Put ½ the fruit in a blender, whizz to a purée & add the sugar to taste. Put the purée into a sieve and with a spoon push through to extract all the juice (discard the pulp).
- Line 4 moulds or pudding basins with cling film. Remove the crusts from the bread & cut 7cm circles x8
- Take 4 circles & dip both sides into the purée to line the bases of the basins. Halve the remaining bread in slices lengthways. Dip both sides into the purée then curl along the inside of the mould making sure the ends join up. Half fill each basin with berries & add 2 tsp clotted cream. Top with the remaining berries & some juice. Place the remaining 4 circles on top. Fold over the excess cling film so it's tight around the bread. Chill for at least 1 hour.
- Turn each pudding out of the basin onto a plate, drizzle with juice & serve with local double or clotted cream.