

Summer Pudding

By Neil Forbes

BBC
RADIO



Ingredients

1 loaf of good white bread (eg sourdough),
crusts removed
500g mixed Scottish summer berries
(eg strawberries, raspberries, blackcurrants,
redcurrants, blueberries, whitecurrants)
200g unrefined caster sugar
1 vanilla pod, split and seeds removed
A very large dollop of clotted cream



Prep Time: 15 mins

Cooking Time: 10 mins

Plus a day or overnight to set

Serves: 4

Method

1. In a thick-bottomed pan, heat the berries and currants with the sugar until all the fruit is soft and the juices are covering the base of the pan. If not, add a splash of water.
2. Add the vanilla seeds and strain the liquid through a fine sieve to make the sauce. Store the sauce and retain the fruit.
3. Meanwhile, line a pudding basin with cling film (brush the cling film with oil and put oil side down into basin). Then line with thin slices of bread, allowing for a little overlap.
4. Add the fruit to the centre of the bowl and fold the bread over the top so all the fruit is covered. Squeeze down and place something heavy on top. Leave in the fridge for a whole day or overnight.
5. Turn the pudding out onto a plate, cover with the sauce and a generous dollop of clotted cream.