
SUMMER PUDDING

WITH BERRY COMPOTE



Serves: 4 Guests • Skill Level: Moderate • Time: 5 hours

Ingredients

8 white bread slices

(crust off, cut into triangles lengthwise—2 slices per soufflé)

1¼ cups fresh strawberries (cut into quarters)

1¼ cups fresh black berries

½ cup fresh blueberries

2 cups fresh raspberries

1½ cups granulated sugar

4 oz. clotted cream

For the Summer Pudding

Place ¾ cup sugar and 5 tbsp. of water into a large pan. Gently heat until sugar dissolves. Stir a few times. Bring to a boil for 1 minute and then place in the fresh berries. Cook for 5 minutes over a low heat, stirring 2–3 times. The fruit will be softened, mostly intact and surrounded by dark red juice. Set aside.

Line a soufflé dish with plastic wrap. Place 4 triangle-shaped bread pieces around the inside of the soufflé dish with the pointed side facing the bottom of the dish. This creates a bread bowl. Allow the top edge of the bread pieces to extrude above the top of the dish, which will form the bottom of the pudding.



bread triangles
in soufflé dish

Scoop the berry mixture with juice into the bread bowl, allowing the juice to soak the bread. Fill and then bend over the top ends of the bread triangles. Pull the plastic wrap together over the top, forming a seal. Repeat for the other 3 soufflé dishes. Place a tray over the top of the soufflé dishes for weight and chill in fridge for 3–4 hours.

Place the rest of the berry mixture back on the stove with ¾ cup sugar in a large pan. Heat the mixture until it starts to boil. Simmer for two minutes, let cool and then refrigerate.

Assembly

Release the plastic wrap, flip the soufflé dish upside down and place the pudding in the middle of a plate. Spoon the berry compote over the top of the pudding, letting the berries run down onto the plate. Then decorate with fresh berries around the pudding, some micro-mint to give contrast and a quenelle of clotted cream onto the top.