



SUMMER FRUIT PUDDING

INGREDIENTS

- 1 kg Country Range Summer Berry Mix
- 2 Gelatine leaves
- 100 g caster sugar
- 8 slices Country Range White Sliced Bread

METHOD

1. Warm the frozen fruit in a pan with the sugar until it melts.
2. Put the fruit mix through a sieve to separate the juices.
3. Soften the gelatine leaves in water and melt in the hot fruit juice.
4. Dip the bread in the juice and line a tin loaf.
5. Add a few spoonfuls of juice back to the berries and fill the bread-lined tin.
6. Press with a weight and chill overnight.
7. Once set, slice and serve with pouring cream.