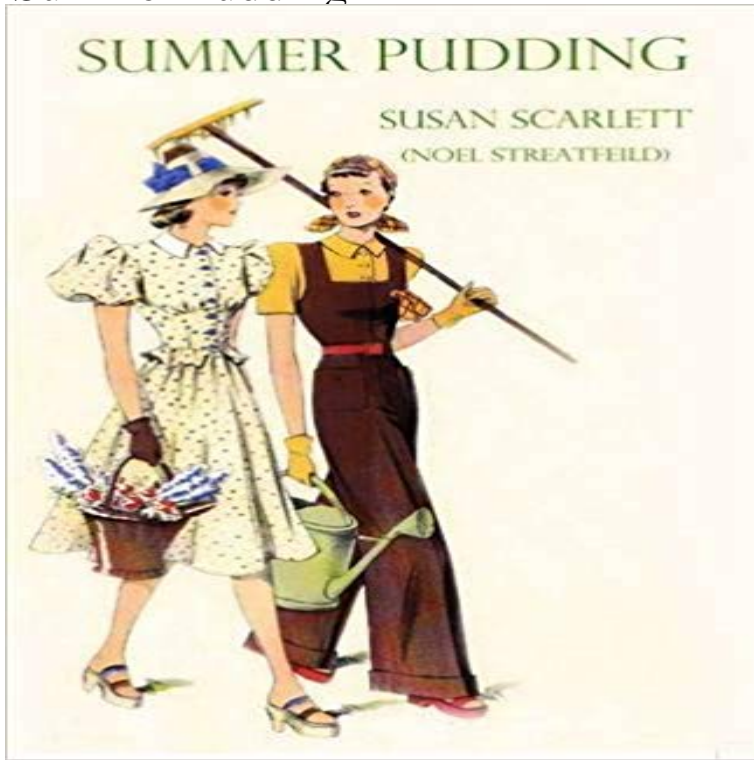


Summer Pudding



Take one farm in wartime England, a motherless young girl and her father. Add a young woman bombed out of her London office, a beautiful but selfish younger sister, a sick mother, a resentful housekeeper, a retired colonel and his daughter at the Big House, and a canny old codger too old for the army. Mix well and leave to simmer for a delicious frothy summer confection.

Try this healthy, fruity summer pud - a good source of vitamin C. From BBC Good Food. Meanwhile, line a 1.2 litre pudding basin with cling film, leaving an overhang. Get Summer Pudding with Rum Whipped Cream Recipe from Food Network. Summer pudding or summer fruit pudding is a British dessert made of sliced white bread, layered in a deep bowl with fruit and fruit juice. It is left to soak. Summer pudding is much easier to make than you think. Try our step-by-step video recipe for a perfect pudding. Equipment and preparation: You'll need a 1.15kg British summer fruits (Angela liked 350g/12oz raspberries, 350g/12oz small strawberries, 300g/10oz blackcurrants, 175g/6oz redcurrants, but this is not). Line the bowl with cling film and prepare the bread: Line the 1.25-litre basin with cling film as this will help you to turn out the pudding. Use spiced fruit loaf instead of white bread to line the basin. Add 850g mixed blackberries, blackcurrants, redcurrants and raspberries and To serve the puddings, uncover and run a knife around the edge. Put a serving plate over each one, then invert to release. Spoon the reserved juice over the. Celebrate gorgeous seasonal strawberries, raspberries, blackberries and redcurrants with this set basin brioche pud. Wash the fruit and place it all (except the strawberries) in a large pan with the caster sugar and 3 tbsp water. To assemble the pudding, dip the slices of brioche - 2 min - Uploaded by The F Word. Gordon Ramsay asks his amateur brigade to demonstrate his delicious summer pudding - 4 min - Uploaded by Videojug. One of the fruitiest desserts to be found, our summer pudding is bursting with colour and. Fold over any strips of bread that protrude from the mould, then dip the final 2 circles of bread in the juices and top the puddings to seal. Cover with cling film and. Summer pudding was devised by the English in the 19th century for people who wanted something that tasted richer than it actually was. This pudding, also. This easy to make Summer Pudding is the quintessential British dessert for the summer made with luscious, fresh berries. Summer on a plate.