



## Summer Pudding

**Cooking Time:** 5 mins

**Preparation Time:** 20 mins

**Servings:** 8

PRINT THIS RECIPE

*Delicious fruity Summer Pudding  
- perfect from the fridge.*

**Ingredients:**

700g Mixture of Ravifruit Individually Quick Frozen Fruits (e.g. blackcurrants, cherries, gooseberries, mulberries, strawberries, raspberries, redcurrants, rhubarb)

Margetts Whipping cream

Ravifruit Raspberry Purée

110g Sugar

6-8 Large slices bread, crusts removed

mint sprigs

**Method:**

1. Wash and prepare any combination of the fruit.
2. Stew gently in the purée and sugar until soft but retain their shape.
3. Remove from the heat and allow to cool slightly.
4. Cut a round of bread, to fit the base of a 1.1 litre pudding basin.
5. Cut the bread into fingers and line the sides of the basin with them, overlapping slightly.
6. Carefully pour the fruit into the prepared basin, retaining 3 tablespoons of the liquid.
7. Shake the basin slightly to ensure the fruit fills to bowl.
8. Cut the remaining bread to form a lid and cover the fruit.
9. Cover with kitchen foil, then place a saucer plate or saucer that just fits inside the bowl and place a weight on top.
10. Allow to cool.
11. Place in the refrigerator and chill overnight.
12. To serve, run a knife round the edge of the basin to loosen. Invert on to a serving dish.
13. Pour the reserved liquid over the pudding.
14. Garnish with sprigs of mint and serve with whipped cream.

