

## Summer Autumn Pudding

It helps to have a few extra slices of bread in case the shape of the loaf is not quite right. Stale bread is the most important part of this recipe so do allow a few days for the bread to stale otherwise your pudding will be mushy!

### Ingredients

8 slices good quality white bread, leave to stale  
About 85g/3oz caster sugar  
600g summer berries  
1 punnet fresh strawberries, hulled

To Garnish:  
2 punnets Mixed fresh berries  
Mint and crystallized rose petals.  
Use individual timbales or teacups

### Method

Place the fruits with half the sugar and a few tablespoons of water in a large saucepan over a medium heat and let them cook for about 5 to 8 minutes, until wilted. Remove the fruit from the heat and strain through a sieve or colander.

Taste and season the fruit with more sugar if necessary. Return half the juice to the pan and reduce for the sauce. It can be thickened with a little cornflour or arrowroot if necessary (follow packet instructions).

Cool the fruit, this is important as the fruit can start to ferment if assembled when warm.

Line the timbales with cling film first for easy unmoulding. To line the timbales or tea cups with the slices of bread, cut off the crusts and cut 4 of the slices in to 4 squares and then each square in half, into triangles. The other pieces of bread need to be the tops and bottoms so cut one small disc using a cutter for the base and the top can be made up of the trimmings, as it won't be seen. Dip the bread in to the unreduced cooled strained juice, dip thoroughly, drain briefly and line the timbales or teacups.

Pack with fruit and make up the top from dipped bread trimmings. Lift the cling film up to encase the puddings.

Place on a tray or plate and put something heavy on the top to gently press for a few hours or overnight. Refrigerate.

Just before serving the puddings, turn it out on to plates and spoon the remaining juice all over, Serve with the fresh berries and thick cream, garnish with mint.

To make the petals:

Take clean dry rose petals, mix some egg white with a few drops of vodka (this helps with the drying effect) paint both sides of the petal lightly with a clean paint brush, leave to dry for a few minutes and then dust with caster sugar. Shake off the excess and leave to dry. The petals will keep for ages, but can lose some colour so chose dark colours if you want the colour to last.

