



Miss Windsor's DELECTABLES

Miss Windsor's Summer Pudding

Ingredients

- approximately 800 grams (4 cups) mixed summer berries (redcurrants / raspberries / strawberries / blackberries)
- 8-9 slices of medium sliced bread (crusts removed)
- 150 grams (3/4 cup) golden caster sugar
- butter (to grease basin and to butter bread)
- tayberry jam or jam of your choice

Equipage

- pudding basin (size: holds 1 pint / 2 cups of water)
- 2kg weight (approx 4 pounds)
- posh plate or dish (to serve)

Method

1. Darlings, hygiene first. Squeaky clean hands, please!
2. Carefully remove the stalks from the berries.
3. Using a colander, thoroughly wash all the fruit, then transfer to a large saucepan.
4. Now sprinkle sugar over the fruit.
5. Over a medium heat, cook gently for 3-5 minutes until the sugar has dissolved. The fruit should be whole and the juices should've begun to bleed.
6. Using a bread knife remove all crusts from the slices of bread. A neat and tidy job is required here, no frayed edges, please!
7. Thoroughly grease the pudding basin.
8. Take one slice of bread. Trim to snugly fit the base of the pudding basin. Butter one side, then spread tayberry jam on the other side. Place buttered side down, please!
9. Reserve 2 slices of bread to cover the pudding.
10. Prepare the remaining bread. Again, butter one side then spread tayberry jam on the other side.
11. Around the edge of the pudding basin, buttered side down, arrange the slices of bread in a fan shape – How pretty!



12. Make sure the slices of bread overlap each other slightly, press them gently against the basin. No gaps allowed – A snug fit is required!
13. With a steady hand, spoon in the cooled fruit and half of its juice. Set aside the remaining juice for serving.
14. Cover the pudding with the remaining bread. Spread one side with tayberry jam and place jam side down. No need to butter the other side.
15. Select a saucer that fits inside the basin.
16. Find something that weighs approximately 2 kg (approx 4 pounds) – to sit on top of the saucer. Miss Windsor recommends a jar of baking beans.
17. Place the pudding in the refrigerator overnight, and refrigerate the remaining juice.
18. Now nighttime has passed, choose a decorative plate to serve your Summer Pudding.
19. Reach for your pallet knife and gently ease the pudding away from the basin. Take your time darlings, otherwise, you'll rip the bread.
20. Pour over the remaining juice. Allow the juice to soak into the sides. Arrange some fruit on top and the around the edges – attention to detail is paramount!
21. Enjoy with a dribble or two of single cream!

Miss Windsor x