

Summer Berry Pudding

By Derry Clarke

Ingredients:

1 punnet blackberry
1 punnet raspberry
1 punnet of cherry / strawberry
1 punnet blueberry
4 tablespoons raspberry jam
1 tub mascarpone cheese
4 tablespoons sugar
4 tablespoons water
1 teaspoon ground cinnamon
1 piece of star anise
1 teaspoon vanilla essence
Zest of 1 lemon
10 slices of stale white bread (crust removed)

Method:

- Heat a sauce pot, add sugar, jam, and water.
- Reduce slowly for a few mins.
- Add all berries, cinnamon, star anise and vanilla, mix gently for 1 min.
- Remove from heat and leave to cool.
- Remove star anise.
- Use a baking tin (or bowl / individual ramekin) oil the bottom and sides and line with clingfilm (leave an overlap on the edges).
- Place sliced bread on bottom and sides.
- Add 1/3 of the berry mix, place mascarpone in the centre and add remaining mix.
- Place sliced bread on top and cover with the overlapped clingfilm.
- Place in fridge overnight and turn out onto plate.

Serve with cream and custard.

Enjoy!