

natasha's autumn pudding

Winner of our 2013 'Queen of Puds' recipe competition, this autumnal twist on the traditional summer pudding simply cannot be eaten without Cornish clotted cream...



- 8 slices of white bread (you may need a little more or less depending on the size of your bowl. Slightly stale bread is fine)
- 2 medium-sized cooking apples
- A double handful of blackberries
- Any other soft fruit from the garden or hedgerows (Elderberries and autumn fruiting raspberries from the garden are good. A punnet of shop-bought raspberries or red currants would work just as well)

Line a 2-pint round pudding basin with the slices of bread. Depending on the shape of your bowl you probably need to cut a small circle of bread for the base, and then line the sides with V-shaped pieces. Cut a circle of bread for the top of the pudding, and set to one side.

Peel, core and slice the apples and stew gently in a little water. Add the blackberries about 10 minutes before the apples are cooked, and the remaining soft

fruit about 5 minutes before the apples are cooked.

Remove from the heat. Then strain the stewed fruit using a sieve but retain all of the liquid in a separate bowl. Now spoon some of the cooking liquid over the bread until there are no white patches left.

Tip the stewed fruit into the bread-lined bowl, and top with the retained bread circle. Lastly spoon over enough of the retained cooking liquid to soak the bread topping.

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Next, sit a small plate on top of the bowl, and sit a heavy weight on top of it. Refrigerate for at least 12 and preferably 24 hours. This consolidates the pudding and makes sure it turns out neatly in one piece.

To serve, turn the pudding out onto a large plate, dust with icing sugar, and top with a sprig of mint. Crown with a dollop of Rodda's Cornish clotted cream and you're good to go!

Time: preparation, 30 minutes | setting, 12 hours Makes: one large pudding to share

https://www.roddas.co.uk/recipes/recipe/natashas-autumn-pudding/

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