



Summer Pudding With Crème Fraîche

- 1 loaf brioche
- 450g mixed frozen berries
- 400g sugar
- 220ml water
- 1 punnet blueberries
- 1 punnet blackberries
- 1 punnet strawberries
- 100g crème fraîche or whipped cream

Serves 4

1. Bring the frozen berries water and sugar to the boil, and blitz in the food blender.
2. Pass through a sieve and leave to cool.
3. Slice the brioche into 12 slices and cut into circles using the required moulds.
4. Soak the brioche in the berry juice until fully absorbed through the brioche and place a layer in the bottom of the mould.
5. Add a layer of chopped strawberries, followed by a layer of soaked brioche.
6. Add a layer of blueberries and blackberries and top with a layer of soaked brioche, press down slightly so every thing sits in tightly.
7. Place in the centre of a plate and remove the mould, pour on a little mixed berries sauce and a spoon of the crème fraîche.