



## British Summer Pudding

Fruit desserts are quite popular throughout the United Kingdom, from pies and fruit crumbles to trifles and of course summer puddings. When the berries are in their peak is the best time to make this traditional and savory dessert.

1 loaf	Brioche or White Bread
1 pint	Blackberry Coulis
2 cups	Strawberries – sliced
½ cup	Blackberries – cut in half
½ cup	Raspberries – cut in half
as needed	Sugar
as needed	Whole Raspberries
2 cups	Whipping Cream, sweetened

### Procedure:

1. Cut the crust of the brioche and cut to fit the ring mold you will use to assemble the dessert. Use a mold about 2 1/4 inch in diameter.
2. Sprinkle the fruit with a little sugar.
3. Place a piece of parchment on a 1/2 pan. Put the molds on the pan. Dip the bread in the coulis and place in the bottom of the molds. Push down a little.
4. Make a layer of strawberries. Place another piece of dipped bread. Press down a little. Make a layer of blackberry and raspberry. Place on another piece of dipped bread. Press down. **DO NOT OVER SOAK THE Bread.** Otherwise it will not stay together.
5. Top with a few raspberries standing up. Remove the ring and pipe a rosette of whipped cream in the center.

Serve on a 12 inch plate. Drizzle with some blackberry coulis, garnish with whole berries.