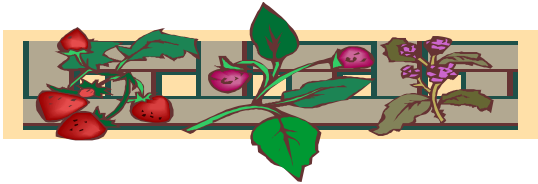
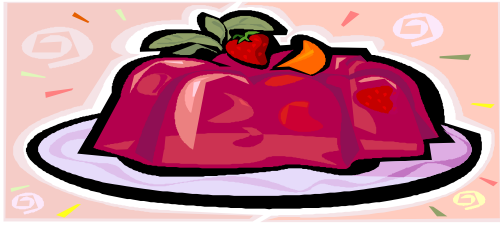
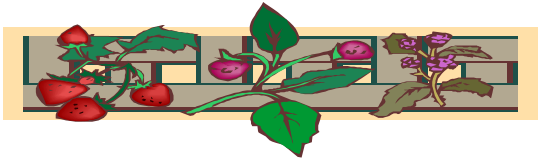
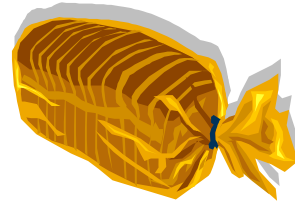


# Berry delicious summer pudding!



## Ingredients

- 100g strawberries
- 100g raspberries
- 40g blue berries
- 40g blackberries
- 25g sugar
- 25ml water
- ¼ sliced white loaf



## How to serve:

When ready to serve  
unwrap the cling film  
from the lid.

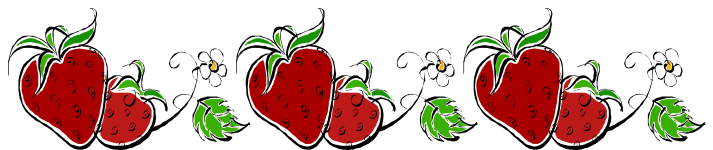
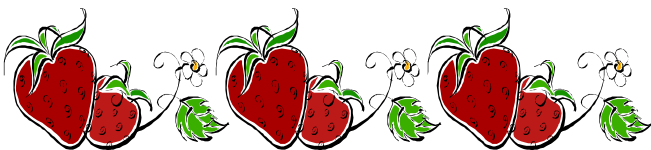
Place a plate over the top  
of the bowl and  
carefully turn it over.

Ease the bowl off and  
remove the cling film  
to reveal the pudding.

Top with the extra  
juice  
and a few fresh  
berries.

## What to do:

- trim the strawberries and ½ them
- put all the fruit, sugar and water in a saucepan, put on the lid and simmer for 3 minutes
- remove from heat
- line a pudding bowl with cling film
- cut the crusts off the bread and line the pudding bowl
- fill the bowl with the berries and some of the juice (save some for serving)
- make a lid for the bowl by cutting a circle of bread from a slice
- drizzle a little juice over 'lid' and wrap the cling film over
- put in fridge for at least 3 hours



# Top tip

Serve with ice cream,  
yogurt or crème fraiche.

