

# English Summer Pudding

## Ingredients

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8 c assorted berries (i used blueberries, strawberries & raspberries)  
1 c water  
3/4 c granulated sugar  
1 T vanilla  
18 oz sweet bread or brioche  
16 oz whipped cream (i whip up heavy cream and a bit of confectioners sugar

## Instructions

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**Instructions**

1. Mix 6 cups (seashanty's note: remember to hold back 2 cups of berries - pick 1/2 cup of the prettiest ones for garnish) of berries with the water and sugar in a large saucepan. Cook over medium heat, stirring gently, until berries start to soften and sugar dissolves, about 15 minutes. (seashanty's note: be careful that the berries and sugar don't scorch) Remove from heat.

2. Stir in 1 1/2 cups of remaining berries. (seashanty's note: remember to hold onto 1/2 cup of the prettiest berries for serving

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time) &nbsp; Strain berry mixture, reserving all the juice and berries. Stir vanilla into juice. Line a 2-quart serving bowl with plastic wrap.

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3. Cut a slice of brioche to fit the bottom of the bowl. Dip into juice and place in bottom of bowl. Cut the remaining brioche into wedges and dip each piece, one at a time, into juice.

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4. Place three-fourths of the juice-soaked brioche wedges against the sides of bowl pressing to remove any gaps. Spoon berries into center. Top with remaining brioche wedges.

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**(seashanty's note: I used sweet bread 'rolls' torn into wedges ... I've heard you can make this with stale bread but haven't tried it)**

5. Cover with plastic wrap. Press down with your hands until juices rise to the top. **(seashanty's note: make sure there is plastic wrap between your hands and the berry juice or you will have blue palms for a while - I keep a supply of clear plastic 'deli' gloves)** Place a plate on top, and set weights on the plate (2 or 3 cans of soup work well). Refrigerate at least 8 hours.

**(seashanty's note: you want to press the bread into the sides of the bowl really well to**

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mold it)

class="recipetext">&nbsp; </div><div class="recipetext"><br />6. To serve, remove weights, plate and top plastic wrap. Place a serving plate on top of bowl and quickly turn both over together, shaking gently, so that the pudding releases from the bowl. Remove plastic wrap. Cut into wedges and serve with remaining berries and whipped cream.

Serves 8. <br />

class="recipetext"><br />Recipe by Relish Chef Jon Ashton</div><div class="recipetext">&nbsp;

<p><b>Nutritional Information</b></p><div class="recipetext">Per serving: 290 calories, 4.5g fat, 35mg chol., 7g prot., 61g carbs., 5g fiber, 310mg

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sodium.</div><p><strong>(seashanty's note: this is just sooo pretty!&nbsp; it looks very difficult but it isn't.&nbsp; it just takes a <em>long time</em> to mold the pudding)</strong></p>