



Mini Rhubarb & Strawberry Summer Puddings

Sarah's servings: 4, Sarah's skill: Easy, Baking time: 20-30 mins

Ingredients

350g Rhubarb
350g Strawberries
100g Caster sugar
10 Slices of White bread (crusts removed)

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan)
- Start by preparing the rhubarb by cutting into 2 cm pieces. Place in a baking tin and sprinkle 50g of the caster sugar over the top. Roast in the oven for 20 - 30 minutes until soft.
- De-hull and chop the strawberries into small pieces. Place in a pan with 50g remaining caster sugar. Heat on a low temperature until the juices release from the strawberries and the sugar is dissolved.
- Remove from the heat and place a sieve over a heat proof bowl and collect the juice.
- Add the juice from the rhubarb to the heatproof bowl and mix.
- Line the 4 pudding basins (8cm x 5cm) with cling film.
- Cut 4 smaller rounds and 4 larger rounds of bread to fit the bottom and top of the basins. I used cutters roughly the same size.
- Dip the small circles into the drained syrup and place in the bottom of the pudding basins.
- Cut strips of bread from the remaining slices about 2 cm wide and the depth of your basins.
- Dip the strips in the syrup and line the edges of the basins overlapping them slightly.
- Put a layer of strawberry followed by rhubarb equally between the basins until they are full. Press the fruit down so they are completely filled.
- Dip the large circles of bread into the remaining syrup and place on top.
- Cover with the clingfilm so they are sealed up on the top.
- Place in the fridge overnight with a tray or plate and put some weight on top. I used a couple of tins from my store cupboard.
- When you are ready to serve unwrap the top of the cling film and tip out carefully onto a serving plate.
- Serve with cream.