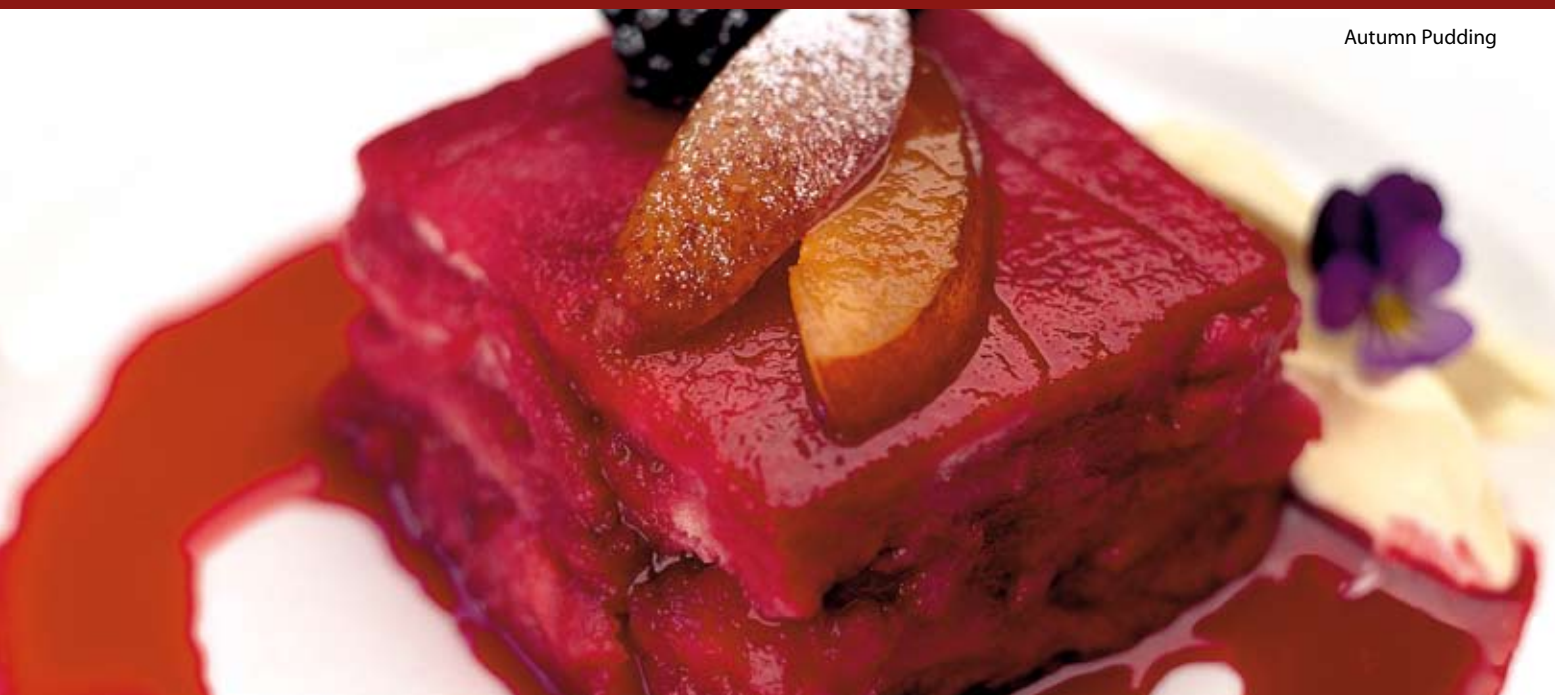


CAPTURE YOUR
Autumn Moments
IN SCOTLAND

Autumn Pudding



Ingredients

- At least 1 white medium sliced loaf, dark crusts removed. A traditional Mother's Pride Scottish Plain loaf is best, by far, for this recipe
- 350g firm, sharp cooking apples (weighed when peeled and cored) thinly sliced
- 250g firm, dessert pears (weighed when peeled and cored) thinly sliced
- 250g dessert plums, such as Victorias, or Marjorys, cut in half and stoned
- 150g brambles, washed & picked-over – preferably wild ones, but cultivated are great
- 225g soft light brown sugar
- Juice of half a lemon
- 1 cinnamon stick, broken in half

Autumn Pudding

Discover sumptuous autumn fruits with The Three Chimney's Autumn Pudding recipe. Why not try making it in a rectangular dish, just like Shirley Spear, or for a more traditional approach, use a pudding basin. To serve 6-8 people you will need a rectangular dish (approximately 5cm deep x 30cm long x 24cm wide) or a 3 pint pudding basin.

Method

- Place sliced apples and pears into a medium-sized saucepan that has a well-fitting lid.
- Add 2 tbsp water, the juice of half a lemon, soft brown sugar and cinnamon stick.
- Bring to boiling point very slowly, allowing time for the sugar to dissolve and start to create syrup.
- Stir all the ingredients together gently; put the lid on the pan and leave to simmer on a low heat for approximately 5-10 minutes, depending upon the ripeness of the apple and pears. Take care not to overcook. Fruit should be softened, but retain its shape.
- Add the plums and brambles and cook for a further 5 minutes maximum.
- While the fruit is cooking, line the base and the sides of the dish (or pudding basin) with the bread.
- Layer half the cooked fruit with some of the juice over the bread.
- Place a second layer of bread over the fruit and press down gently.

- Add a second layer of fruit and some more juice.
- Finish with a layer of bread and pour all the remaining juice over the surface of the bread.
- Cover with a double sheet of greaseproof paper and place a weight on top to leave overnight. Place in a cool place to allow plenty of time for the juices to develop, soak in and soften the bread.

To serve

- The whole pudding should be turned out upside down from the pudding basin when it is served. The pudding can be cut into neat squares when it is made in a rectangular dish, which you may find easier to serve.
- Extra syrup from cooking damsons or brambles can be used to serve the finished pudding, poured over the top.
- Serve with crème fraîche, ice cream or pouring cream. If you are lucky to have late-crop raspberries, we recommend adding some together with the brambles. Delicious!