



SUSAN'S FOUR NATIONS PUDDING

Prep time: over 2 hours | **Cook time:** 35 minutes | **Serves:** 12

Bring the best of British ingredients together in this celebratory pudding. An elegant white chocolate mousse is paired with a punchy fruit compôte on top of a biscuit base laced with Welsh cakes – all finished with plenty of vibrant summer berries. For ideas on how to simplify this recipe, see Susan's handy tips.

For this recipe you will need a 20cm/ 8in savarin mould and 10 small 4cm/ 1½in semi-sphere moulds.

INGREDIENTS

For the Fruit compôte:

100g/3½oz rhubarb
50g/1¾oz strawberries
50g/1¾oz raspberries
1 tbsp caster sugar
½ tsp vanilla extract

For the Biscuit base:

40g/1½oz butter
40g/1½oz caster sugar
40g/1½oz ground almonds
½ free-range egg, beaten
35g/1¼oz dark chocolate, melted

To decorate:

250g/9oz strawberries
125g/4½oz raspberries
Edible flowers

For the Welsh cakes:

115g/4oz plain flour, plus extra for dusting
¼ tsp baking powder
45g/1¾oz caster sugar
1 tsp ground cinnamon
50g/1¾oz unsalted butter, plus extra for greasing
45g/1¾oz currants
½ free-range egg, beaten
Salt

For the White chocolate mousse:

10g leaf gelatine
600ml/20fl oz whipping cream
300g/10½oz white chocolate

1 To make the fruit compôte, chop the rhubarb and strawberries into small pieces – no bigger than 1cm/ ½in in size. Place in a saucepan with the raspberries, sugar and vanilla then bring to the boil. Leave to cook for 5 minutes until the fruit has softened but still holds its shape then set aside to cool. Once cooled, pipe or spoon into 10 small 4cm/ 1½in semi-sphere moulds and freeze for a minimum of 2 hours. Pass any remaining compôte through a sieve and refrigerate.

2 To make the welsh cakes, put the flour, baking powder, sugar, cinnamon and a pinch of salt into a bowl. Then, rub in the butter until the mix is crumbly. Stir through the currants and the egg until you have a soft dough.

3 On a lightly floured surface, roll out the dough until approximately 1.5cm/ ½in thick. Cut out rounds using a 6cm/ 2½in cutter, re-rolling any excess. Grease a large frying pan with butter and place over a medium heat. Cook the Welsh cakes for about 3 minutes on each side, until golden brown and cooked through. Leave to cool.

4 To make the biscuit base, preheat the oven to 200C/ 180C Fan/ Gas 6. Once the Welsh cakes are cool, blitz 3 of them in a food processor until they become a fine crumb.

5 Cream together the butter, sugar, ground almonds and the egg, then mix in the melted chocolate and blitzed Welsh cakes until it forms a dough. The mixture will be sticky so roll between two sheets of baking paper until it is the thickness of a pound coin and just a bit larger than the size of the base of the 20cm/8in savarin mould. Remove the top sheet of baking paper.

6 Transfer the remaining sheet of baking paper with the rolled out dough onto on a baking tray. Bake for 15 minutes. While still hot, place the savarin mould on top of the biscuit and use as a template to cut out a 20cm/8in disc. Cut out the central circle too so you are left with a biscuit ring that matches the shape of the savarin mould. For ease, cut this ring into 4 quarters so you can add it to the base of the pudding when it is ready.

7 To make the white chocolate mousse, soak the gelatine leaves in cold water. Meanwhile, bring 150ml/ 5fl oz whipping cream to a gentle boil. Once the gelatine leaves have bloomed, squeeze the water from them and add to the boiled cream, stirring to make sure it all dissolves. Finely chop the white chocolate and place in a large bowl then pour over the hot cream. Stir until all the chocolate has completely melted, then set aside to cool.

8 Line the savarin mould with cling film, leaving some to overhang at the edges, keeping the surface of the cling film as smooth as possible. In a separate bowl whisk the remaining 450ml/16fl oz whipping cream to soft peaks then fold it into the melted white chocolate. Use a piping bag or spoon to neatly pipe the mixture into the silicone pudding mould then tap the whole thing on your work surface a couple of times to knock out any air bubbles. Gently remove the frozen fruit compôte from the moulds then insert them into the mousse. Press them down, but not so far that they poke through the sides or top, then add the quarters of the biscuit to cover the base and press gently. Freeze the whole pudding for a minimum of 3 hours, or ideally overnight.

9 To decorate, carefully turn out the pudding onto a large plate 30 minutes before serving, using the cling film to gently lift away the mould. Toss the strawberries and raspberries in the reserved blitzed fruit compôte then use to decorate, along with some edible flowers.

SUSAN'S TOP TIPS

To simplify the fruit inserts, use 200g/ 7oz ready-made mixed fruit compôte. Reserve 2 tablespoons of the compôte for later, then divide the rest between the moulds.

If you don't have any semi-sphere moulds, you can freeze the mixture in 10 small ice cube holes instead.

Using a silicone mould for the pudding will make it easier to remove. If you're using a metal savarin mould, leave at room temperature for a few minutes to warm a little before turning out as above, using the clingfilm to help you remove the pudding.