



# Summer Pudding with Berries, Sparkling Rose & Passionfruit Curd

  
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BY JAMES BECK

This is a basic dessert, but kids of all ages love it! It needs to be prepared a day in advance but easy to pull together on the night.

Berries have a tyrannically short season but if you can get down to Ruby Glen when everything is bursting and ripe, it is an incredible experience. Doreen and Doug are great hosts, and you can choose from punnets they've already harvested or get into it and pick your own.

For this recipe you will need four small teacups or something of a similar shape to mould the puddings.

## INGREDIENTS

- 300g mixed berries
- 300ml Clearview Sparkling Rosé
- 60g sugar
- Handful of lemon verbena leaves (optional)
- 4T Hohepa Greek Yoghurt
- 4T St Andrews Limes Passionfruit Curd
- 12 slices of day-old white bread
- Rush Munro sorbet of your choice

## METHOD

1. Bring the rosé and sugar to the boil in a small pot and tip over the berries and lemon verbena.
2. While the berries and syrup are cooling, cut 4 rounds from 4 of the slices of bread to fit the top of the cups/moulds you are using. Cut 4 of the other slices in half to form rectangles for the sides of the cups and cut the last 4 slices into larger rounds to top the moulds.
3. Brush the cups with a very small amount of oil.
4. When the berries and syrup are cold, carefully strain the berries.
5. Dip the small rounds of bread into the syrup and place in the bottom of the cups, then dip the rectangles of bread into the syrup and line the sides of the cups.
6. Spoon a mix of the berries into the cups to about  $\frac{3}{4}$  full. Press a hole in the middle of the berries, so that on the sides of the cup the berries rise to the side of the cups and there is space for the curd and yoghurt.
7. Place a tablespoon of curd into the hole followed by the yoghurt.
8. Drizzle a little extra syrup into the cup before dipping the last rings into the syrup and covering the cup.
9. Place a light weight on the cups and refrigerate overnight. Return the remaining berries to the syrup and reserve in the fridge overnight.

## FOR THE SAUCE

10. Carefully unmould the puddings into serving bowls.
11. Spoon the remaining berries and some syrup around each pudding (discard the lemon verbena).
12. Top each pudding with a scoop of sorbet.