

Summer Fruit Pudding, Kirkham's Lancashire Cheese Ice Cream

Servings: 4 Portions

Equipment

- 4 Wave Bowls
- 4 Cornet Blocks
- 4 Metal cornets
- Pasta Machine

Ingredients for Summer Fruit Pudding:

Black and Redcurrant paint – see recipe
Fruit filling – see recipe
Chocolate Flakes – see recipe
Lancashire Cheese Ice Cream – see recipe
Raspberry Syrup – see recipe
Bread Dough – see recipe
Bread cone – see recipe
Small selection of summer fruits to garnish
(4 blueberries, 4 blackberries, redcurrants, 4 strawberries)
8 leaves of shredded mint

Method: To make the puddings:

1. Cut the white bread 10cm long and 7cm wide, without the crusts
2. Take a roll of cling film and roll out a length onto the work surface approximately 25cm long
3. Carefully brush each slice of bread with the fruit paint, make sure the bread is completely soaked, place the bread slices onto the cling film
4. Then put 35g of fruit mix at the bottom of the bread, Roll the bread carefully around the fruit, cut off any excess bread then wrap in cling film 3 to 4 times and tie at each end to form a small roll, repeat this 4 times.
5. Place the rolls in the fridge to set overnight
6. Once set carefully cut each end of the rolls off and remove the cling film, put onto a wire rack
7. Brush the paint over each roll evenly until completely covered
8. Reserve in the fridge for service

To Assemble:

1. Put the 4 summer puddings in the center of each bowl, garnish with the fruits and mint dust with icing sugar
2. Put the fruit essence into the jugs and reserve
3. Take the cornets and scoop the Lancashire Cheese Ice cream into them, then squeeze a little raspberry syrup onto the top of the ice cream and serve with a chocolate flake.

Bread for – Summer fruit Pudding:

- 1 x loaf of white bread
Cut 4 Slices sliced at No.3 on the slicer (approximately 2mm thick)

Ingredients for Black and redcurrant paint

500gm frozen Blackcurrants)
300gm frozen redcurrants) defrost
8 dstspns Icing sugar

Method:

1. Place the black and red currants into a Tammy cloth and squeeze firmly removing as much juice as possible, this should give you app 400ml.
2. Add the icing sugar and whisk in well, reserve 100ml for the jelly, the remaining 300ml is for the paint and to soak the bread

Ingredients for fruit filling

50g Blackcurrants (*quickly bring to the boil with 20gm sugar then add to the other fruits*)
50g Redcurrants
50g Strawberries (cut into quarters)
50g Raspberries
50g blackberries(if large cut in half)
30g Sugar
Squeeze of Lemon juice
0.6g Agar agar

Method:

1. Carefully mix the strawberries, raspberries, blackcurrants, redcurrants and blackberries with the lemon juice and sugar. Leave to bleed for 45 minutes then boil the fruit in a pan for 1 minute, put into a bowl and allow to cool.
2. Then place into a Tammy cloth and tie the Tammy cloth allowing the berry juices to flow out into a bowl, squeeze the Tammy a few times gently. (Reserve the juices for the consommé)
3. Carefully place the remaining fruit into a small bowl, add 2 tablespoons of fruit jelly and reserve for the filling for the summer fruit pudding

Ingredients for Chocolate Flakes:

500g Valrohna chocolate

Method:

1. Temper the chocolate and spread on a marble slab, when ready with a large scraper, push hard on the chocolate and make flakes with the chocolate.

Ingredients – Lancashire Cheese Ice Cream:

420ml	double cream
420ml	Milk
10	Egg yolks
180g	Caster sugar
300g	Cream cheese
150g	Grated Mrs Kirkham's Lancashire cheese

Method:

1. Boil the cream and milk together.
2. Whisk together the eggs and sugar, then add ½ the milk to the eggs, whilst whisking continuously. Add the remaining milk then return to the pan and cook out over a low heat until it slightly thickens.
3. All to cook slightly, then using the hand blender blitz in the Cream Cheese then the grated Lancashire Cheese stirring well all the time. Pass through a fine chinois, allow to cool.
4. Churn through the ice cream machine and reserve

Ingredients for Raspberry Syrup

100gms	Raspberries
100gms	Granulated Sugar
25gms	Water

Method:

1. Boil sugar and water to soft crack
2. Add raspberries mix well, pour into bowl and leave to cool
3. Liquidize and pass through a fine sieve, place in a squeeze bottle

Ingredients for Bread Dough – makes 2 recipes

Stage 1		Stage 2	
56g	Organic bread flour	168g	Organic bread flour
10g	Tremoline	30g	Ferment
10g	Yeast	15g	Warm mash potato dry
20g	Natural yoghurt	8g	Butter
30ml	Milk	2g	Improver
70ml	Water	10g	Salt

Method:

1. Take 56g of flour and all the liquids, yoghurt and yeast, mix well together and place in a bowl covered with cling film in a warm place for 30 minutes
2. Put into the bread mixer on speed 4 for 6 minutes then add the salt and mix for a further 2 minutes
3. Shape into a loaf at 35g reach and place on a grease proof paper on a tray, cover and prove until doubled in size

Ingredients – Bread Cone

140g Dough
4g Poppy Seeds
 Icing Sugar
 Flour

Equipment:

4 Cones
Icing Sugar Duster
Flour Duster

Method:

1. Cut the dough into 4 then roll the dough through the pasta machine working down the numbers to number one. Dusting the dough lightly with flour to prevent from sticking
2. Once the dough is thin you should be able to see your hand through it. Lay flat on a dusted tabletop.
3. Cut in to 15cm by 15cm squares. Then cut in to triangles. Dust each side of the triangle with icing sugar and sprinkle one side with poppy seeds.
4. Lightly grease the cone holder. Then carefully wrap the dough (poppy seeds on the outside) around the mould to form a cone.
5. Place onto a tray, crease side down on to the tray
6. Bake in the oven at 180C for 8 - 10 minutes until golden
7. Once golden remove from the oven, leave for 2 -3 minutes then remove from mould
8. Put the cones in an airtight container until ready to use.