

Barber Green Pudding, Rhubarb Jam, Cinnamon, Thick Low Sizergh Farm Double Cream

Servings: 4

Ingredients for the Custard:

300ml/10 ½ fl oz
5g/1/4 oz
25g/1oz
25g/1oz
50g/1 ¾ oz
3

Semi Skimmed Milk (Lower Sizergh farm)
Cinnamon
Unsalted Butter (Cream Cumbria)
Caster Sugar
Fine White Breadcrumbs (Homemade)
Egg Yolks (Lower Sizergh Farm)

Equipment:

Method:

- In a heavy bottom pan bring to the boil the milk and cinnamon
- Once boiled, remove from the heat and pass through a fine sieve into a bowl
- Whisk in the butter, sugar and white breadcrumbs, Cover with Clingfilm and leave to cool
- Once cooled whisk in the egg yolks until incorporated
- Divide the mix between each mould
- Line a deep tray with paper and add 2cm of hot water, place in the moulds and bake in the oven at 145°C for 20 minutes until the mix is just set
- Remove from the oven.

Ingredients for the Rhubarb Jam:

600g/21 ½ fl oz
160g/5 ½ oz

Rhubarb (Howbarrow)
Golden Granulated Sugar

Equipment:

Method:

- Slice the Rhubarb into 2cm thick pieces, in a bowl mix the rhubarb with golden granulated sugar
- Make a bag using tin foil and lining it with parchment paper.
- Place the rhubarb in to the bag, seal, bake in the oven at 200°C for 15 minutes.
- Once cooked, remove from the bag, place in to a sieve over a bowl and leave to drain.
- In a small pan, bring to the boil the rhubarb juice and simmer for 3 -4 minutes until a syrup.
- Place the rhubarb into a bowl, pour over the reduced syrup, leave to cool

Ingredients for the Meringue:

110gms/ 4 oz Egg Whites (Lower Sizergh farm)
80gms / 3 oz Caster Sugar
½ tsp Cornflour
½ tsp White Wine Vinegar

Equipment:

Method:

- Whisk the egg whites on a machine and gradually add the caster sugar, whisk for 5 minutes until the whites are firm peak
- Remove from the machine, fold in the cornflour and white wine vinegar

To Serve:

- Put 1 tablespoon of Rhubarb Jam into each custard mould spreading all over to form an even layer
- Pipe the meringue on top of the rhubarb
- Place the barber puddings into the oven at 140°C for 5 minutes until warm and the meringue is golden
- When ready to remove from the oven and dust with cinnamon
- Serve with thick Lower Sizergh farm Double cream