

Great RECIPES



Panettone Summer Pudding.

Serves: 4

Ingredients

200g Panettone or Columba Cake
500g fresh or frozen strawberries,
raspberries, blueberries and mango
50g caster sugar
250g additional strawberries
2Tbspn orange juice
1tspn Raw Materials Vanilla Bean Paste



Grease four 1cup ramekins . Cut 1cm thick slices of cake to line the dishes. Cut two circular shapes, one for the base , reserving one for a lid and a strip to wrap around for the side.

Combine berries and mango cubes according to your preference with sugar and stand for 20 minutes to draw out the juices.

Puree additional strawberries with the orange juice and the vanilla and add to the fruit.

Fill ramekins with the fruit mixture and pour the juice evenly into each dish. Cover each ramekin with the remaining disc of cake and cover with plastic wrap.

Leave in the fridge overnight to allow the juice to soak into the cake.

Turn out onto a platter or dish for serving and enjoy with a generous scoop or cream.

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