



Ice Cream Christmas Pudding with Red Berry Sauce.

Serves 4

Celebrating Christmas and the warm summer weather with a simple twist on the traditional Christmas pudding.

TASTE OF WINTER FACT

A vibrant and sweet dessert that captures the essence of the festive season. The combination of creamy vanilla ice cream and fresh berries, paired with red berry sauce makes it a delicious seasonal treat to be enjoyed by all ages.

INGREDIENTS

- 2Lt Vanilla Ice Cream - remove from freezer to soften.
- 750g Strawberries - trim off green stalk, cut each in half lengthways, and then cut each half into 4 equal wedges lengthways.
- 375g Raspberries
- 375g Blueberries
- 500g Frozen Strawberries - thaw.
- 100g Icing Sugar
- 10ml Lemon Juice
- 1 or 2 Sprigs of Holly (to decorate, optional)

METHOD

1. Add the softened vanilla ice cream, half of the strawberries, raspberries and blueberries to a mixing bowl. Gently fold through until the berries are evenly mixed through the ice cream.
2. Place the ice cream mixture into a clean, 2 Lt Christmas pudding shaped bowl. Smooth over the top of the ice cream with a spatula, pushing any protruding berries under the surface of the ice cream.
3. Cover the bowl with cling wrap and place it into a freezer for 8 hours or until the ice cream pudding has set firmly.
4. Blend to a smooth puree the frozen strawberries, icing sugar and lemon juice.
5. Once smooth, place a fine sieve over a mixing bowl and strain the puree through the sieve to remove any seeds, using the back of a spoon.
6. Discard the seeds, and set the red berry sauce to one side.
7. In a mixing bowl, place the remaining strawberries, raspberries and blueberries, add 40ml (2 tablespoons) of the red berry sauce and gently combine until the berries are evenly coated, set to one side for 30 minutes to allow the berries to marinate.
8. Place the remainder of the red berry sauce into a serving bowl.

TO SERVE

Remove the ice cream Christmas pudding from the freezer and allow it to stand at room temperature for 30 minutes. Remove the cling wrap and carefully invert the ice cream onto a platter or cake stand.

Gently remove the bowl.

Top the ice cream pudding with a generous spoonful of the marinated berries, and an optional sprig or two of Holly to garnish.

Place the remaining berries into a serving bowl.

Cut wedges of the pudding at the table, and once plated, top each wedge with a generous dollop of marinated berries and red berry sauce.