



# Summer pudding and clotted cream

*Serves 8*

## *Ingredients*

1x 2pt pudding bowl  
1 white sliced loaf  
750g mixed berries  
(raspberries, strawberries, blackcurrants,  
redcurrants, blueberries etc)  
200g castor sugar  
1 lemon  
250g clotted cream

## *Method*

Take half of the washed berries and place in a saucepan and add the sugar, place over a medium heat until it starts to bubble. Remove from the heat, add the rest of the berries, squeeze over the lemon juice and allow to cool.

Line the pudding basin with cling film. Cut a small circle from one slice of bread that will fit the bottom of the bowl, from another three slices cut two medium circles and one large circle the same size as the top of the bowl.

Cut the crusts from the remaining bread and cut each slice into three fingers. Place the berries into a sieve to allow the juice to run into a bowl. Dip the small circle of bread in the juice and place in the bottom of the pudding basin.

Then dip the fingers in the juice and line the walls of the basin overlapping as you go until you have covered the wall of the bowl.

Take about a fifth of the berries and place them in the bottom of the pudding bowl. Then take one of the medium disks of bread and dip in the juice and place on top of the berries, spoon half of the clotted cream on top of the bread and smooth out until level.

Place half of the remaining berries followed by the second medium disk dipped in the juice and another layer of cream and berries before putting on the large bread disk dipped in the juice.

Fold over the clingfilm which will cover the bread on the sides to seal the pudding. Place the pudding on a tray and top with a plate and a heavy weight to press the pudding and leave in the fridge overnight. Serve with the remaining berry juice.

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## *Neil Haydock*

It's fair to say that Executive Chef Neil Haydock has always been obsessed with food. Growing up in rural Lancashire, his grandfather taught him a love of traditional countryside foods, from game to foraged wild ingredients, and his decision to become a chef was made very early. Throughout his career, Neil has retained this passion for local, seasonal foods; he has always sought small-scale local artisan producers to give his menus a real sense of place.

Neil's experience includes senior roles at a number of highly regarded restaurants, including the Sandy Lane Hotel in Barbados, Terence Conran's Bluebird in London and most recently, as Executive Chef at Fifteen Cornwall. Now controlling The Hotel's Brasserie, The Living Space and The Beach Hut, Neil is building on Watergate Bay's reputation as an outstanding food destination, creating diverse, contemporary menus that showcase the very best of Cornwall's produce while taking inspiration from around the world.