

A Recipe from KNOPF

SUMMER PUDDING

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I always remember my childhood summers in Vermont as a procession of summer puddings made with raspberries, blueberries, blackberries, or currants as they came along. This old-fashioned dessert couldn't be simpler to put together, and you can do a single portion in a small cup mold. You can even make Summer Pudding in winter when you may have bought from the local street stand more berries imported from South America than you can eat up.

INGREDIENTS

3/4 cup blueberries, or other berries (see note)
1 tablespoon or more sugar
2 very thin slices white homemade-type bread*
Garnish: heavy cream

Put the berries and sugar in a small saucepan with 1/4 cup water.

Set over low heat and let cook until soft, not more than 5 minutes. Remove from heat.

Taste when cool enough and add more sugar, if needed.

Meanwhile, remove the crusts from the bread and line a 1-cup mold with one slice of the bread, pressing it firmly into the bottom of the cup and up the sides.

Pour the berries and their juice into the lined mold and fold any overlapping bread on the top, then fill in the uncovered area on top with any remaining bread. Press down so the juices seep into all of the bread, put a plate on top, and refrigerate for several hours or overnight.

When you're ready to eat the pudding, loosen the sides with a knife and then turn the mold upside down onto a plate. It should slip out easily.

Enjoy with heavy cream, lightly whipped, if you wish.

**If you can't find really thin-sliced white bread (such as Arnold's), you can use the standard slice and cut it in half horizontally with a serrated bread knife—not an easy task, but if it breaks, you just patch the pieces back together.*

