

Taste the Hills



Recipes and Tips

Redcurrant and raspberry pudding

For 4

250g redcurrants

250g raspberries

4 tbsp caster sugar plus a little more for serving

275ml sour cream

2 eggs

1 tbsp flour

Preheat oven to 150 degrees

Put the fruit into a shallow gratin dish, scatter over 3 tbsp of the sugar and place in the oven. Let the fruit heat through.

Beat the sour cream with the eggs, flour and remaining sugar.

Pour and scrape this over the fruit and put back in the oven to bake for about 45 minutes, by which time the top should be golden and firm.

Dredge with a little more sugar before serving. Best served hot or warm.

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