



Raspberry Bazaar Pudding

Recipe by Lizet Hartley

Serves: 6-8

Cooking: 1hr 20min

Difficulty: Easy

Ingredients :

- 1 x 380g tin of evaporated milk
- 2 cups of frozen raspberries
- ½ cup water
- ¾ cup Selati white sugar
- 5 leaves gelatine (I used the leaf gelatine available at Woolworths – approx. 230 bloom)

Methods :

- Chill the evaporated milk. It needs to be super cold, so at least 3 hours in the fridge. Place the raspberries, sugar and water in a small saucepan and boil for 5 minutes. Remove and pour into your liquidizer or food processor. Blitz until it is a smooth puree. Strain the puree through a sieve to remove all the seeds. Allow the raspberry puree to cool to room temperature. NB: Spoon out half a cup of the puree and set it aside.

- Soak the gelatine leaves in a bowl of cold water for 5-10 minutes, then remove and gently squeeze out the liquid. Place the leaves in a small bowl and stir in 3 tablespoons of very hot water to dissolve the gelatine. It takes mere seconds.
- Stir the dissolved gelatine into the raspberry puree (the half a cup you spooned out earlier stays separate and does not get any gelatine.) Pour the cold evaporated milk into a large bowl and whisk it until it is foamy and thick. Fold the puree mix containing the gelatine into the evaporated milk. Pour into a large bowl or several individual bowls or glasses. Cover with cling film (so it does not absorb fridgy flavours) and chill until set.
- Serve this light-as-a-cloud raspberry pudding with a generous splodge of the puree you set aside.
- NOTE: This pudding can also be made with fresh raspberries instead of frozen. Strawberries, either fresh or frozen, also work well.