

SUMMER PUDDING AND STRAWBERRIES AND CREAM WRAPS



INGREDIENTS

SUMMER PUDDING WRAPS

- 1 x large tortilla (70g)
- 50g mascarpone
- 25g mixed berry compote
- 25g blueberries, washed
- 25g blackberries, washed and halved
- 25g strawberries, washed, calyx removed and quartered
- 25g raspberries, washed
- icing sugar for dusting

STRAWBERRIES AND CREAM WRAPS

- 1 x large tortilla (70g)
- 50g mascarpone
- 25g strawberry jam
- 100g strawberries, washed, calyx removed and quartered
- icing sugar for dusting



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COOKING METHOD

SUMMER PUDDING WRAPS

- 01 Spread the mascarpone evenly from the centre of the tortilla leaving a 1.5 inch gap from the edge.
- 02 Spoon on the mixed berry compote and lightly spread across the mascarpone.
- 03 Mix the berries and scatter across the mascarpone and the mixed berry compote.
- 04 Roll tightly and dust with icing sugar.

STRAWBERRIES AND CREAM WRAPS

- 01 Spread the mascarpone evenly from the centre of the tortilla leaving a 1.5 inch gap from the edge
- 02 Spoon on the strawberry jam and lightly spread across the mascarpone
- 03 Scatter the strawberries across the mascarpone and the strawberry jam
- 04 Roll tightly and dust with icing sugar

