

## **Cyprus Pudding**

And these 1970's puds just keep on coming. But this one is courtesy of Aunty Alison. We don't eat this very often these days, I don't know why not, it's delicious and simple. It can also be made with tinned peaches, which is how I remember it, but Alison says, no, definitely mandarins. Alison also fed me my first curry, I was probably about 10 or maybe younger. It wasn't hot, but it was delicious and I have loved curry ever since. It is funny the things that stick in your head isn't it. (jojo)

### **Ingredients**

400g of digestive biscuits

150g Butter – melted

1 large or 2 small cans of mandarin segments in syrup. (I tried juice, don't do that, it's not good, it needs the sweetness of the syrup).

Whipping cream.

Crush the biscuits, a food processor is the best way to go here. But if you want to put them in a bag and bash them with a rolling pin – go for it. However, they do need to be fine crumb.

Melt the butter and stir it into the biscuit crumbs and then push the mixture firmly into the base of a pretty dish. Using the bottom of a glass to press them down will give you a solid base with a flat surface.

It's not going in the oven so any dish will do. Mother used a low sided cut glass dish so you could see the different layers.

Cover the biscuit base with the mandarin pieces, saving a few for decoration.

Whip the cream and spread it over the mandarins and garnish the top. Place it in the fridge until you need it but I would suggest it would need at least an hour to get the base to set. Kai ekei to echete.