

Grape Brûlée

My word, here we are again with another 1970's classic. This is a good pudding to make if you have seedless grapes or children who you can make de-seed the grapes, which they are willing to do because they like the pudding so much. It's super quick (other than the deseeding, which is very therapeutic), but best to make it the day before you want it, to let the flavours and grape juices mingle. I'm so sorry, the recipe is very vague, I was 10 the last time I made it. (jojo)

Ingredients and Method

Grapes – cut in half, de-seeded and enough to cover the bottom of a dish that you're happy to put under the grill. The grapes need to be roughly 2 or 3 cm deep in the dish. The edges of the dish need to be at least slightly higher.

Whipping cream. The cream needs to be whipped to soft peaks (the cream needs to be soft enough to fall through the grapes, but firm enough to withstand having sugar sprinkled on top without it falling through) and then spooned over the grapes. The cream needs to cover all of the grapes, but not too thickly, or when you eat it, it's all cream which is too full on.

Soft brown sugar. Sprinkle the cream with the sugar so that it's scattered. It doesn't matter if it's a bit clumpy in places, but you do still want to be able to see some of the cream (see photo).

Place the dish under a hot grill until the sugar has melted and starts to bubble.

Leave to cool and then place it into the fridge until you need it – 8 hours will be fine, 24 hours will be better.

