

Stone fruit pudding (based on Jamie Oliver's Orchard Eve's pudding)

Serves 14 as a taster

Ingredients from the garden

a selection of stone fruit from the garden weighing a total of 1.5 kilos

4 large organic free range eggs

Ingredients from the pantry

30g butter

100g brown sugar

½ teaspoon cinnamon

1 nutmeg grated

3 fresh bay leaves

1 vanilla pod

250mls thick cream

1 tablespoon icing sugar

200g soft butter

200g castor sugar

200g self raising flour

method

1.5 kilos of apples, plums, peaches, apricots.

Peel and core the fruit, cut into large wedges. Halve and stone the plums their skin can be kept on.

Place in a large saucepan with the butter, brown sugar, spices and bay leaves, give it a stir and simmer gently for 20-30 minutes with the lid on.

When the fruit is cooked and colored then remove from the heat, discard bay leaves and set fruit aside.

To make the batter, cream the butter with the sugar in a food processor until mix is light and fluffy.

Add the eggs one at a time, beating them in well, and then fold in the flour.

Using a slotted spoon remove half the fruit from the pan and place in the bottom of a 20cm greased ovenproof dish. Top with the batter, then spoon over the remaining fruit keeping all the juices out.

Bake in your preheated oven for 45 minutes or until golden brown and risen.

Place a knife or skewer into the pie if it comes out clean it is cooked.

Slice the vanilla pod in half and scrape the seeds out using the back of your knife; place the pod in your sugar container. Lightly whisk the cream with the vanilla seeds and icing sugar until it forms soft peaks. Slice the pudding and serve straight away with cream and a drizzle of the fruit juices