



LEFTOVER MAGIC

Transform your festive favourites into these delicious recipes to kick off the new year

PUDDING AND CHERRY CASSATA

Serves 8

I made this on Christmas Day. It's a great way to eat pudding in a hot climate. Try it with your leftover pudding and fruit.

- 1 tbsp custard powder
 - 2 tbsp milk
 - 1/4 tsp fresh-ground nutmeg
 - 800g vanilla ice-cream
 - 50g slivered almonds, toasted
 - 1/2 cup caster sugar
 - 1 cinnamon stick
 - 1/4 lemon
 - 1 cup water
 - 400g fresh cherries
 - 20ml brandy
 - 200g Christmas pudding, crumbled
- Spray a standard loaf tin lightly with oil or grease lightly. Lay 3 layers of cling film over the tin and press flat against the sides and base.
- Layer 1: In a big bowl, take custard powder and whisk it into milk. Add nutmeg. Place 200g of vanilla ice-cream into another bowl and allow it to soften. Once the ice-cream is soft enough, stir the custard mix through it thoroughly and then add 30g of toasted almonds. Sprinkle 20g toasted nuts on base of loaf tin. Cover this with the ice-cream mix and once it is spread evenly across the tin, place it in the freezer until firm.
- Layer 2: Place sugar, cinnamon, lemon and water into a saucepan over high heat. Allow to boil then simmer for 5 minutes. Add fresh cherries. Bring liquid back to the boil then simmer for 10 minutes. Strain the cherries and allow to cool. Once they have cooled, remove pits. Chop one-third of cherries into small pieces and keep the rest whole. Place cherries into a big bowl and add 300g of ice-cream. Once ice-cream is

soft enough, stir cherries through it thoroughly. Pour cherry mix on to firm almond layer already in the loaf tin and return to the freezer until firm.

Layer 3: In a big bowl, place last 300g of ice-cream. Once it has softened, add brandy and crumbled Christmas pudding. Pour the mix on to the firm cherry layer already in the loaf tin and return to freezer until firm.

To serve: Remove cassata from freezer and immerse tin in warm water for 20 seconds. Turn cassata out on to a board and cut to desired thickness. Serve flat on a white plate. Any remaining cassata can be wrapped and returned to the freezer for later use.

