

Tropical Bread Pudding

*200g stale white bread
100g sultanas
50g finely chopped peel
grated zest 1 lime
50g vegetable suet
50g castor sugar
1 egg
150ml coconut cream
ground ginger
sugar to dredge*

- 1. Break the bread into small pieces & cover with cold water, soak for ½ hour. Strain & squeeze dry the bread. Beat out the lumps.*
- 2. Add sultanas, peel, lime zest, suet and sugar. Mix well, then add the beaten egg & coconut cream and continue to mix thoroughly.*
- 3. Pour into a greased pie dish, sprinkle with ground ginger. Bake gently for about 1 hour at 150 degrees c, gas 2, until golden on top. Dredge with sugar and leave to cool in the dish.*