



Gregg Wallace's Hot Cherries with fried Custard Bread



This is a favourite of the kids. Stoning the cherries is the most laborious bit: if you don't do this properly, you will end up with a huge dental bill!

What you need

Serves 4

- 2 medium eggs
- 250ml (9fl oz) single cream
- 55g (2oz) caster sugar
- 4 slices of good white bread, about 1cm (half an inch) thick
- 400g (14oz) cherries, stoned
- 40g (1 and a half oz) butter

Directions

- Beat the eggs with the cream and 1 tbsp of sugar.
- Put the slices of bread (crusts on or off, you choose) in a large flat container. Pour the cream mixture over the bread. The slices should all be evenly soaked. Turn the slices over a couple of times to make sure they soak up all the liquid.
- Put the cherries in a pan with the rest of the sugar. Slowly bring up to simmering point. Leave over a very low heat while you fry the bread.
- In a large frying pan, melt the butter over a medium heat. Add the slices of bread and fry on both sides until crisp and golden.
- Put each slice of bread on a plate and pour the cherries and their juice evenly over. Serve very hot. (A scoop of vanilla ice-cream on top works very well.)

(from A Cook's Year by Gregg Wallace, published by Mitchell Beazley)

For tips, recipes and more
visit www.eatseasonably.co.uk

