



PAPA HAYDN'S SUMMER PUDDING

Portland's Papa Haydn's restaurant uses the best northwest ingredients (Dungeness crab, salmon, chanterelles) in its cuisine. Especially famous among locals for its desserts, Papa Haydn offers a daily selection of at least 20 sweet treats, including Summer Pudding, which features local berries galore. www.papahaydn.com

Papa Haydn's Summer Pudding (8 to 10 servings)

1 loaf good quality sliced bread (brioche or challah are favorites)
1 pint blueberries
1 pint raspberries
1 pint blackberries
1 pint strawberries
1 1/2 cup granulated sugar
zest of 1 small orange
zest of 1 small lemon
1/4 cup mix of half lemon juice and half orange juice
1/2 cup framboise, or any other quality liqueur such as creme de cassis
1 1/2 pints whipping cream, sweetened to taste and whipped
sliced berries and edible flowers to garnish

Trim bread of all crust. Line a 9 1/2 "diameter by 4 inch deep, nonreactive bowl with sliced bread, slightly overlapping the slices.

In a large bowl, combine the berries and mix in sugar, zests, juices and liqueur. Let the mixture stand until the sugar has dissolved. Pour the berry mixture into the bread-lined bowl and using your hands or a spatula, compress the mixture. Layer the top with the remaining sliced bread.

Place the bowl on a sheet pan (to catch excess juice) and weight it down with heavy plates. Place the bowl in the refrigerator and let it set up overnight.

To finish, invert the bowl onto a serving platter and, using a spatula or pastry tube, frost the summer pudding with the whipped cream. Garnish with sliced berries and edible flowers.

Refrigerate until served.