

## Read's Wine Club

Reads Restaurant is pleased to introduce you to our 'Wine Club'.



Each month David Pearce, our ex Sommelier (who used to be with us at Painters Forstal and whom many of you will remember) and the author of "The Wines of Australia" and the forthcoming "Wines of North America" will be selecting a tasting case exclusively for us.

This month we have chosen a selection of wines that are proving particularly successful in the restaurant at the moment. It is a case of 4 whites, 1 rose and 1 red. Happy drinking.

The wines are:-

Albarino Val do Sosego 2006 from Spain  
De Martino Sauvignon Blanc 2006- Organically grown in Chile  
Picpoul de Pinot La Croix Gratiot Languedoc 2007  
A Mano Flano-Greco 2007 Puglia Italy  
Les Fiefs de la Vielle Julienne Rose 2007  
Cote de Rhone Belleruche 2006 Chapoutier

This excellent 12 bottles case (2 of each) is just £95.00 including VAT. To receive this great value case simply complete your details below and hand back to us.

Name

Address

Phone

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Please sign me up for a monthly case

Read's & Co  
News, Inspiration and Ideas

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[www.reads.com](http://www.reads.com)



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## Celebrate Summer

People not only argue about which fruit should go into a summer pudding, but also whether or not it should be cooked.

We bring our fruit gently to the boil, if making with raw fruit it will take an extra day to macerate the fruit in sugar so that it yields up enough juice. The quality of the bread must be either a good strong white crumb or brown slightly stale, not cheap sliced white bread.

Two days may seem like a long time to take over a pudding, but the result is more than worth it.

This archetypal English dessert wasn't always called Summer Pudding; it possibly started life in the spa town of Malvern, where it was considered to be extremely healthy and easily digestible and was named Hydropathic Pudding and possibly later Malvern Pudding. Thank goodness there was a name change some time between 1930 and 1960 to allow this pudding to become the most popular of English puddings.

### Summer Pudding (Serves 4)

8-10 slices of slightly stale white or brown bread (crusts removed.)

900gm mixed soft fruit, such as raspberries, strawberries, blackberries, blackcurrants, redcurrants.

100-175g caster sugar, depending on taste.

Juice of 1 lemon.

¼ pint water.

### Method

Line a medium pudding basin or 4 small basins with sliced bread, reserving some to cover the top.

Top and tail the fruit and put in a pan over a gentle heat with water and lemon juice.

Sprinkle the sugar over and gently bring to the simmer for a minute or two until the juice begins to run and the fruit has softened.

Remove from the heat and spoon the fruit mixture into the lined bowl.

Put in ¾ of the juice and cover the top with a lid of bread and place the remaining juice to one side.

Put a plate that fits the inside of the bowl on top, place a weight on this and leave it in the fridge overnight.

Remove the weight and plate and invert onto a dish, holding the serving plate and bowl together, give the combination a couple of quick shakes and the pudding should happily ease itself on to the plate. It should be a glistening, deep crimson colour throughout.

Spoon any juice back over the pudding and serve with clotted or double cream.

### Chef's Tip

Rinse (but don't dry) the basin with cold water; this makes it easier to turn out and helps to spread the juice evenly.

Our kitchen has been busy producing lots of extra goodies. Try our preserves; Gooseberry & Elderflower is an additional variety this month. Read's Piccalilli is also not to be missed; we have even shipped a package of it to the USA!!



We have recently discovered a pottery that produces a selection of Ronald Searle "Winespeak" mugs and plates. Great presents.

