HEARTY & GROUNDING

Jam Roly-Poly with Custard

PREP	COOK	SERVES
20 min	40 min	6

A soft suet pastry rolled around raspberry jam and baked until golden. Old-fashioned pudding with warm custard.

Ingredients

For the pudding

- 250 g self-raising flour, plus extra for dusting
- 125 g shredded beef suet
- A pinch of salt
- 150 ml cold water
- 5 tbsp raspberry jam
- Milk, for brushing

To serve

- Warm custard

Method

1. Heat the oven to 180°C and line a baking tray with baking paper.
2. Mix the flour, suet and salt in a bowl. Add the water a little at a time and mix to a soft, non-sticky dough.
3. On a floured surface, roll the dough into a rectangle about 25 x 30 cm.
4. Spread the jam over the dough, leaving a 2 cm border all round. Brush the border with milk.
5. Roll up from the short side like a Swiss roll and pinch the ends closed.
6. Place seam side down on the tray, brush with milk, and bake for 35 to 40 minutes, until golden.
7. Let it rest for 5 minutes, slice, and serve with hot custard.

Cook's tip

Traditional suet comes from beef. Vegetable suet works just as well if you want a vegetarian version.