

Harvie Pudding

This pudding can be made with all sorts of combinations of fruit and base.

Ingredients

For the crumb base

- 1 pack Traidcraft stem ginger cookies, crushed
- 2oz butter

For the topping

- 125g Traidcraft dried apricots
- 200ml Fruit Passion orange juice
- Half pint of plain yoghurt
- Sachet of gelatine

Method

1. Melt the butter and stir in the crushed biscuits, press into a flan ring and allow to cool.
2. Place apricots in a small saucepan, cover with water, bring to the boil and leave till cold and the apricots have swelled.
3. Puree the apricots and combine with yoghurt and orange juice.
4. Dissolve the gelatine in a small amount of hot water according to packet instructions, and mix quickly into fruit mixture.
5. Pour onto the crumb base and put in fridge for a few hours to set.

Other combinations which work well

Ginger cookies with gooseberry
Stew gooseberries with sugar to taste in their own juice – omit the orange juice

Brazil nut cookies with redcurrant
Omit the orange juice

Dried mango with orange juice

Chocolate chip cookies with lemon and lime
Use rind and juice of a lemon and a lime instead of fruit and orange juice.

Don't use tropical juice, pineapple, papaya or kiwi as the enzymes in these fruits will prevent gelatine from setting. It will still taste lovely but won't look as good.

With thanks to Traidcraft Fair Trader Kate Harvie for providing this recipe.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)