

Gooseberry Charlotte

1lb (400g) gooseberries 4oz (100g) brown sugar
1 orange 1 egg
1oz (25g) butter 4oz (100g) white breadcrumbs

Gently cook the gooseberries in $\frac{1}{2}$ pint (250ml) water and half the sugar. Melt the butter in a saucepan; add the finely grated rind and juice of the orange and the beaten egg. Mix well and add the gooseberries. The gooseberries should be very squashed and pulpy but not a puree. Mix the remainder of sugar with the breadcrumbs. Butter an ovenproof dish and press half the breadcrumb mixture onto this. Spoon in the gooseberries and top with the rest of the crumbs and sugar. Cover with foil, bake at 350degrees (mark 4) for one hour. Remove the foil halfway through the baking to brown the top. Serve hot or cold with cream.

There is a lot of liquid in this recipe, but the details are correct.

Courtesy of Val