

PUDDING IDEAS

- 1) Halva (sesame seed sweet available from Tesco) nougat, or small chocolate bar.
- 2) Individually wrapped cheese (such as Babybel) and pack of oatcakes.
- 3) Instant custard (mix sachet with 425 ml boiling water and stir well). One sachet makes enough for up to 4 people. Pour over an individually wrapped cake eg Bonne Maman madeleines or McVities Jaffa Cake cake bar for an almost instant “steamed” pudding.
- 4) Improvise a fruit crumble using fruit purée from an individual pouch (you’ll find these in the Babyfood section of a supermarket), top it with crushed crumbs from an individually wrapped mini-pack of biscuits eg Bonne Maman galettes and serve with a tube of squeeze condensed milk.
- 5) Improvise a Nutella “cheesecake” by making up a pack of Adventure Foods vanilla dessert (available from Go Outdoors) by adding cold water as per the pack instructions. Spread 2 or 3 oatcakes per person with individual Nutella sachets and dollop the prepared vanilla dessert on top.
- 6) Adventure Foods dehydrated Chocolate Mousse – just add water (packs available from Go Outdoors).
- 7) One of last year’s Silver groups tried out the American outdoor classic S’mores – a sandwich made of chocolate digestives and marshmallows.
- 8) Stock up with individual tubes of sweetened chestnut purée (Clément Faugier brand) if you happen to be in a French supermarket. We can buy the tins over here in the UK but sadly not the convenient tubes yet. Eat straight from the tube of use to make a Mont Blanc style dessert with crushed meringue and sweetened condensed milk.
- 9) Mini rice pudding pots – these keep at room temperature but be careful how you pack them as a burst pot of rice pudding at the bottom of your pack would not be pleasant...
- 10) Your favourite cakes or biscuits suitably packaged eg chocolate brownies wrapped in foil; hob nobs in a sturdy cardboard tube.