

Soya Pudding with Ginger Syrup & Pineapple

Makes 10

Ingredients

1l Soy milk
125g Caster sugar
7.5 Gelatine leaves

For the syrup

300g Caster sugar
500ml Water
50g Ginger, chopped

700g Pineapple, diced

Method

1. Soak gelatine leaves in cold water until softened.
2. Heat the soy milk and add the softened gelatine and stir in caster sugar. Pass through a sieve and set in your serving pot.
3. Put in the fridge to chill and set.
4. For the syrup, place ingredients in a pan and bring to the boil. Reduce until it reaches a syrupy consistency and leave to cool.
5. Dress your pudding with ginger syrup and diced pineapple.

