



Recipe from: [My Catholic Tradition](#)

Summer Fruit Brioche

Any summer fruits can be used in this dessert — try raspberries, sliced peaches, nectarines, apricots, or pitted cherries.

SERVES FOUR

4 individual brioches
2 1/2 cups small ripe strawberries, halved
2 tbsp caster (superfine) sugar
2/3 cup raspberries

Preheat the grill (broiler).

Slice the tops off the brioches.

With a teaspoon scoop out their centers, leaving a 1/2-inch thick case.

Lightly toast them, turning once and watching them carefully, as they will brown very quickly.

Put the strawberries in a pan with the sugar and add 4 tbsp water.

Heat very gently for about 1 minute, until the strawberries are softened but still keep their shape.

Remove the pan from the heat, stir in the raspberries and leave to cool.

Place the brioches on plates and pile the fruit mixture into them.

Add plenty of juice to saturate the brioches and allow it to go on the plates.

Place any extra fruit on the plates.

Serve with light cream.