

STEAMED CHOCOLATE PUDDING

EQUIPMENT

MIXING BOWL, WHISK, LARGE SPOON, SCALES, 4 MOULDS WITH LIDS

INGREDIENTS

100GM DARK CHOCOLATE 70%, 100GM UNSALTED BUTTER, 100GM CASTER SUGAR,
2 WHOLE EGGS, 2 EGG YOLKS, 100GM SELF RAISING FLOUR,

FOR THE MOULDS...

30GM SOFT BUTTER, 30GM DUTCH COCOA POWDER

METHOD

BUTTER 4 MOULDS AND DUST WITH COCOA UNTIL WELL COVERED, TAP THE MOULDS AND TIP OFF THE EXCESS COCOA.

PLACE CHOCOLATE AND BUTTER INTO A HEATPROOF MIXING BOWL COVER WITH CLING FILM AND PLACE IN PRE-HEATED STEAM OVEN 100 DEGREES FOR 6 MINS

IN ANOTHER BOWL MIX WHOLE EGGS, EGG YOLKS AND SUGAR WITH A WHISK

REMOVE CHOCOLATE MIX FROM THE OVEN AND STIR TO ENSURE THE MIX IS MELTED.

ADD CHOCOLATE MIX TO THE EGG MIX AND WHISK UNTIL WELL COMBINED, ADD FLOUR AND WHISK UNTIL SMOOTH

½ FILL EACH MOULD AND TAP ON THE BENCH TO EVEN OUT THE MIX

PLACE THE LIDS ON TOP AND PLACE THE MOULDS ON A PERFORATED STEAM TRAY, PUT IN A PRE-HEATED OVEN 100 DEGREES FOR 20 MINS

REMOVE FROM THE OVEN AND INVERT MOULD ONTO PLATE

SERVE IMMEDIATELY WITH FRESH CREAM AND BERRIES

HINTS & TIPS

- CHOCOLATE WITH A HIGHER COCOA PERCENTAGE WILL GIVE A BETTER MORE ROUNDED FLAVOUR FOR A DISH SUCH AS THIS.

(ANYTHING ABOVE 63% IS SUFFICIENT)