

# CHOCOLATE PUDDING

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## INGREDIENTS

- ✦ 6 eggs
- ✦ 90 grams white sugar
- ✦ 105 grams sifted flour
- ✦ 1 teaspoon cinnamon powder
- ✦ 360 grams dark chocolate
- ✦ 6 tablespoons milk
- ✦ 9 tablespoons cream
- ✦ Cocoa powder for dusting

## METHOD

- ✦ Preheat your oven at 180 degrees Celsius.
- ✦ Grease a Pyrex dish or individual moulds with spray & cook & evenly dust with cocoa powder.
- ✦ In a medium sized mixing bowl place the chocolate over a medium sized pot with water in order to melt the chocolate.
- ✦ Make sure that the underside of your bowl does not touch the water in the pot. Once the chocolate has melted remove off the heat & set aside.
- ✦ Place your milk & cream over a low heat, once it starts to simmer remove from the heat & pour into your melted chocolate, whisking together till well incorporated.
- ✦ Place your egg yolks & sugar in a fair sized mixing bowl & 'cream' just like it was explained with the Crème Anglaise recipe.
- ✦ Add the chocolate mixture to the creamed eggs & combine well.
- ✦ Finally add the dry ingredients into the chocolate mix & stir till well incorporated.
- ✦ Pour the mixture into your baking dish until it fills it  $\frac{3}{4}$  of the way full.
- ✦ Gently knock the baking dish on your work surface in order to make your batter level.
- ✦ Place in your pre heated oven for 10 minutes & remove.
- ✦ Serve immediately, accompanied by the Crème Anglaise you have know learned how to make or with a good quality vanilla ice cream.