



CHOCOLATE PUDDINGS

INGREDIENTS:

100g Unsalted butter, softened, plus extra for greasing
100g Golden caster sugar
2 Medium free range eggs
100g Self raising flour
1 tbsp Cocoa powder
100g Dark cooking chocolate
1 tbsp Milk Chocolate Sauce
100g Dark cooking chocolate, broken into pieces
25g Unsalted butter
30ml Golden syrup

To Serve

Double cream, whipped
A few mint leaves

DIRECTIONS:

- 1) Grease 4 to 6 individual pudding moulds.
- 2) To make the filling, break the chocolate into the bowl over a pan of gently simmering water and melt slowly, stirring occasionally. Remove from heat and set aside.
- 3) Whisk the butter and sugar together until pale and creamy.
- 4) Gradually beat in the eggs.
- 5) Sift in the flour and cocoa powder and fold into the mixture with the melted chocolate and milk.
- 6) Carefully spoon the pudding mixture into the individual moulds whilst allowing some room for expansion.
- 7) To cover the moulds you need to cut 4 to 6 squares of both greaseproof paper and aluminium foil large enough to fit over the moulds, again leave some room for expansion. Grease the underside of the greaseproof squares and lay the foil on top. Fold a pleat in the middle and place on the puddings. Tie a piece of string around each mould to secure the top, sealing in the pudding.
- 8) Place the puddings onto the steaming tray and into the glass dish, securing the glass lid. Set the timer for 30 minutes and press start.
- 9) To make the chocolate sauce place all the ingredients into a heatproof bowl and set over a pan of gently simmering water. Stir occasionally until melted. Remove from the heat and stir until smooth.
- 10) Once the time is up carefully remove the puddings, take off the wrapping and discard.
- 11) Turn the puddings out onto individual serving plates and serve with the chocolate sauce, topped with lightly whipped double cream and a mint leaf.