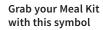




# Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote











Compote



Prep in: 10 mins Ready in: 45 mins

Finish your fine-dining feast with the very best kind of chocolate pudding—a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

**Pantry items** 

Butter, Eggs, Milk



# Before you start Wash your hands and any fresh food.

#### You will need

Medium baking dish

# Ingredients

	4 People
butter*	80g
chocolate brownie mix	1 medium packet
eggs*	2
milk*	5 tbs
boiling water*	1¼ cups
light cooking cream	1 medium packet
mixed berry compote	1 medium packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2767kJ (661Cal)	1236kJ (295Cal)
Protein (g)	10.3g	4.6g
Fat, total (g)	29g	13g
- saturated (g)	17g	7.6g
Carbohydrate (g)	89g	39.8g
- sugars (g)	73.5g	32.8g
Sodium (mg)	265mg	118mg

The quantities provided above are averages only.

#### **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Preheat oven to 180°C/160°C fan-forced.
- Melt the **butter** in the microwave or a saucepan. Reserve 2 tbs of **chocolate** brownie mix and set aside.



## Combine the ingredients

• Crack the **eggs** into a large mixing bowl. Add remaining **chocolate brownie** mix, the milk, melted butter and a pinch of salt. Stir until well combined.



# Bake the pudding

- Pour chocolate mixture into a baking dish. Evenly sprinkle over reserved chocolate brownie mix, then gently pour 1 1/4 cups boiling water over the back of a large metal spoon to cover the pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven. Rest pudding for 5 minutes.

TIP: Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.



#### Serve up

- Divide chocolate self-saucing pudding between bowls.
- Serve with light cooking cream and mixed berry compote. Enjoy!



We need your expertise! Let our Culinary team know what you thought: hellofresh.com.au/rate



Scan here if you have any questions or concerns





<sup>\*</sup>Nutritional information is based on 4 servings.