



Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



Light Cooking Cream



Mixed Berry 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

SN



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 packet (350g)
eggs*	2
milk*	5 tbs
boiling water*	1¼ cups
light cooking cream	1 medium packet
mixed berry compote	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4263kJ (1019Cal)	1370kJ (327Cal)
Protein (g)	14.8g	4.8g
Fat, total (g)	32.4g	10.4g
- saturated (g)	18.7g	6g
Carbohydrate (g)	164.8g	53g
- sugars (g)	135.2g	43.4g
Sodium (mg)	364mg	117mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

Allergens

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

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

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1



Get prepped

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

3



Bake the pudding

- Pour **chocolate mixture** into a baking dish. Evenly sprinkle over **reserved chocolate brownie mix**, then gently pour 1¼ 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.

2



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.

4



Serve up

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

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