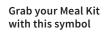


Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote









Chocolate Brownie Mix

Light Cooking Cream



Mixed Berry Compote



Prep in: 10 mins Ready in: 45 mins 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 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)	2024kJ (484Cal)	1328kJ (317Cal)
Protein (g)	7.1g	4.7g
Fat, total (g)	16.2g	10.6g
- saturated (g)	9.4g	6.2g
Carbohydrate (g)	76.4g	50.1g
- sugars (g)	62.8g	41.2g
Sodium (mg)	175mg	115mg

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 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. Boil the kettle.
- 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 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.



Serve up

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





