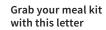


Choc-Chip Pudding & Butterscotch Sauce with Poached Pears & Cream









Brown Sugar





Basic Sponge







Light Cooking



Flaked Almonds

Pantry items

Olive Oil, Butter, Eggs

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Medium baking dish \cdot Kitchen scales \cdot Two medium saucepans with a lid

Ingredients

	4 People
brown sugar	1 packet
butter*	170g
pecans	1 small packet
basic sponge mix	1 medium packet
dark chocolate chips	1 packet
eggs*	2
pear	2
water*	1 cup
light cooking cream	1 medium packet
salt*	1/4 tsp
flaked almonds	1 medium packet

[^] Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4878kJ (1165Cal)	1527kJ (364Cal)
Protein (g)	14.4g	4.5g
Fat, total (g)	65.7g	20.6g
- saturated (g)	37.8g	11.8g
Carbohydrate (g)	129.5g	40.5g
- sugars (g)	89.2g	27.9g
Sodium (mg)	1134mg	355mg
Dietary Fibre (g)	4.8g	1.5g

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 200°C/180°C fan-forced.
- · Generously grease a medium baking dish.
- Divide **brown sugar** into three separate bowls: 90g in one bowl, 90g in another bowl, and the remaining 20g in another.
- Measure 120g butter (for the pudding) and 50g butter (for the sauce).
- In a large heatproof bowl, microwave butter (for the pudding) in 10 second bursts until melted.
- · Roughly chop pecans.

TIP: Weigh out all your ingredients before you start to speed up your preparation time!



Poach the pears

- Meanwhile, peel and quarter pears, then remove cores.
- In a medium saucepan, combine the water and 20g brown sugar and bring to a boil over medium-high heat.
- Add pear, then reduce heat to medium and cover. Simmer, turning occasionally, until the pear is tender, 20-25 minutes. Remove from heat.



Prepare the pudding

- In a medium bowl, combine basic sponge mix, dark chocolate chips, chopped pecans and 90g brown sugar.
- Add the melted butter (for the pudding) and eggs. Mix until well combined.



Bake the pudding

 Pour pudding mix into the baking dish. Bake pudding until just firm to the touch, 25-30 minutes.

TIP: To check if the pudding is done, stick a toothpick or skewer in the centre. It should come out clean.



Make the butterscotch sauce

- When the pudding has 5 minutes remaining, in a second medium saucepan, add half the light cooking cream, the salt, remaining 90g brown sugar and the butter (for the sauce).
- Stir over medium-high heat until the butter is melted, 1-2 minutes. Increase heat to high and simmer until slightly thickened, 1-2 minutes.



Serve up

- Remove pears from poaching liquid.
- Divide choc-chip pudding between bowls. Top with poached pears, some butterscotch sauce and remaining cream.
- Sprinkle over flaked almonds to serve. Enjoy!

