



Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote

Grab your Meal Kit
with this symbol



Chocolate Pudding
Mix



Light Cooking
Cream



Mixed Berry
Compote

Hands-on: 10 mins
Ready in: 50 mins

Finish off your night 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 never fails to please.

Pantry items

Butter, Eggs, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

15x20cm baking dish

Ingredients

	4 People
butter*	80g
chocolate pudding mix	1 packet
eggs*	2
milk*	100ml
boiling water*	1¼ cups
light cooking cream	1 medium packet
mixed berry compote	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2780kJ (665Cal)	1200kJ (286Cal)
Protein (g)	10.2g	4.4g
Fat, total (g)	30.2g	13.0g
- saturated (g)	18.2g	7.8g
Carbohydrate (g)	86.6g	37.2g
- sugars (g)	74.1g	31.9g
Sodium (mg)	311mg	134mg

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.



Get prepped

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



Bake the pudding

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



Combine the ingredients

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



Serve up

Divide the chocolate self-saucing pudding between bowls and serve with the **light cooking cream** and **mixed berry compote**.

Enjoy!

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