



Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote

Grab your Meal Kit with this symbol



Chocolate Pudding Mix



Mixed Berry Compote



Thickened Cream

Prep in: **10 mins**
Ready in: **40 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

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

You'll also need to give your fruit and veggies a wash.

You will need

15x20cm baking dish

Ingredients

	4 People
butter*	refer to method
chocolate pudding mix	1 medium packet
eggs*	2
milk*	5 tbs
boiling water*	1 ¼ cups
thickened 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.

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.

1



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 pudding mix** and set aside.

3



Bake the pudding

- Pour **chocolate pudding mixture** into a baking dish. Evenly sprinkle over reserved **chocolate pudding mix**, then gently pour 1 ¼ 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 pudding 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 **thickened cream** and **mixed berry compote**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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