



**READY TO COOK**  
BY HARRIS FARM

# CHOCOLATE AND DULCE DE LECHE HOT CROSS BUN PUDDING



PREP  
**10 min**



COOK  
**30 min**



SERVES  
**6-8**

## INGREDIENTS:

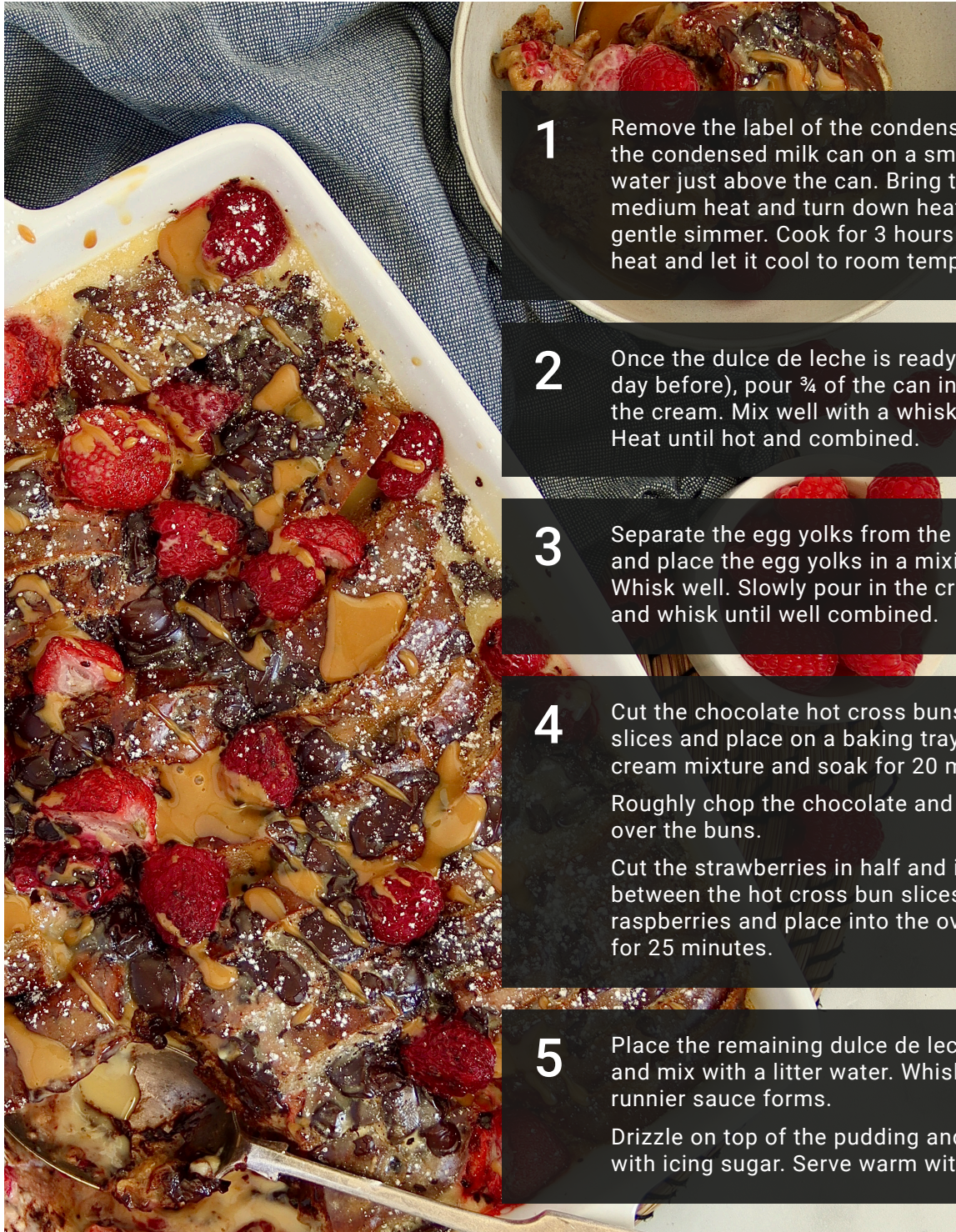
- > 400g Condensed Milk
- > 6 Egg Yolks
- > 600ml Cream
- > 1 Packet Chocolate Hot Cross Buns
- > 70g Dark Chocolate 70% Cocoa
- > 1 Punnet Strawberries
- > 2 Punnets Raspberries

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Icing sugar



# METHOD – GET COOKING!



**1** Remove the label of the condensed milk. Place the condensed milk can on a small pot with water just above the can. Bring to the boil on medium heat and turn down heat to low for a gentle simmer. Cook for 3 hours. Turn off the heat and let it cool to room temperature.

**2** Once the dulce de leche is ready, (ideally the day before), pour  $\frac{3}{4}$  of the can into a pot with the cream. Mix well with a whisk on medium. Heat until hot and combined.

**3** Separate the egg yolks from the egg whites and place the egg yolks in a mixing bowl. Whisk well. Slowly pour in the cream mixture and whisk until well combined.

**4** Cut the chocolate hot cross buns into 1 cm slices and place on a baking tray. Pour in the cream mixture and soak for 20 minutes.

Roughly chop the chocolate and sprinkle all over the buns.

Cut the strawberries in half and insert in gaps between the hot cross bun slices. Add some raspberries and place into the oven and cook for 25 minutes.

**5** Place the remaining dulce de leche into a bowl and mix with a litter water. Whisk well until a runnier sauce forms.

Drizzle on top of the pudding and then dust with icing sugar. Serve warm with extra berries.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover egg whites for an egg white omelette or to make meringues or any other desserts.
- Keep an eye on the water level while cooking the condensed milk, making sure is always just above the can.
- Mix dulce de leche with some warm water if too thick.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)