



READY TO COOK
BY HARRIS FARM

CHOCOLATE AND HAZELNUT SELF SAUCING PUDDING



PREP
15 min



COOK
20 min



SERVES
4

INGREDIENTS:

PUDDING:

- > 100g Butter Melted
- > 1 Tbsp Butter for Greasing
- > 250g Self Raising Flour
- > 150g Brown Sugar
- > ¼ Cup Hazelnuts
- > 100g Hazelnut Chocolate
- > 200ml Dollop Cream

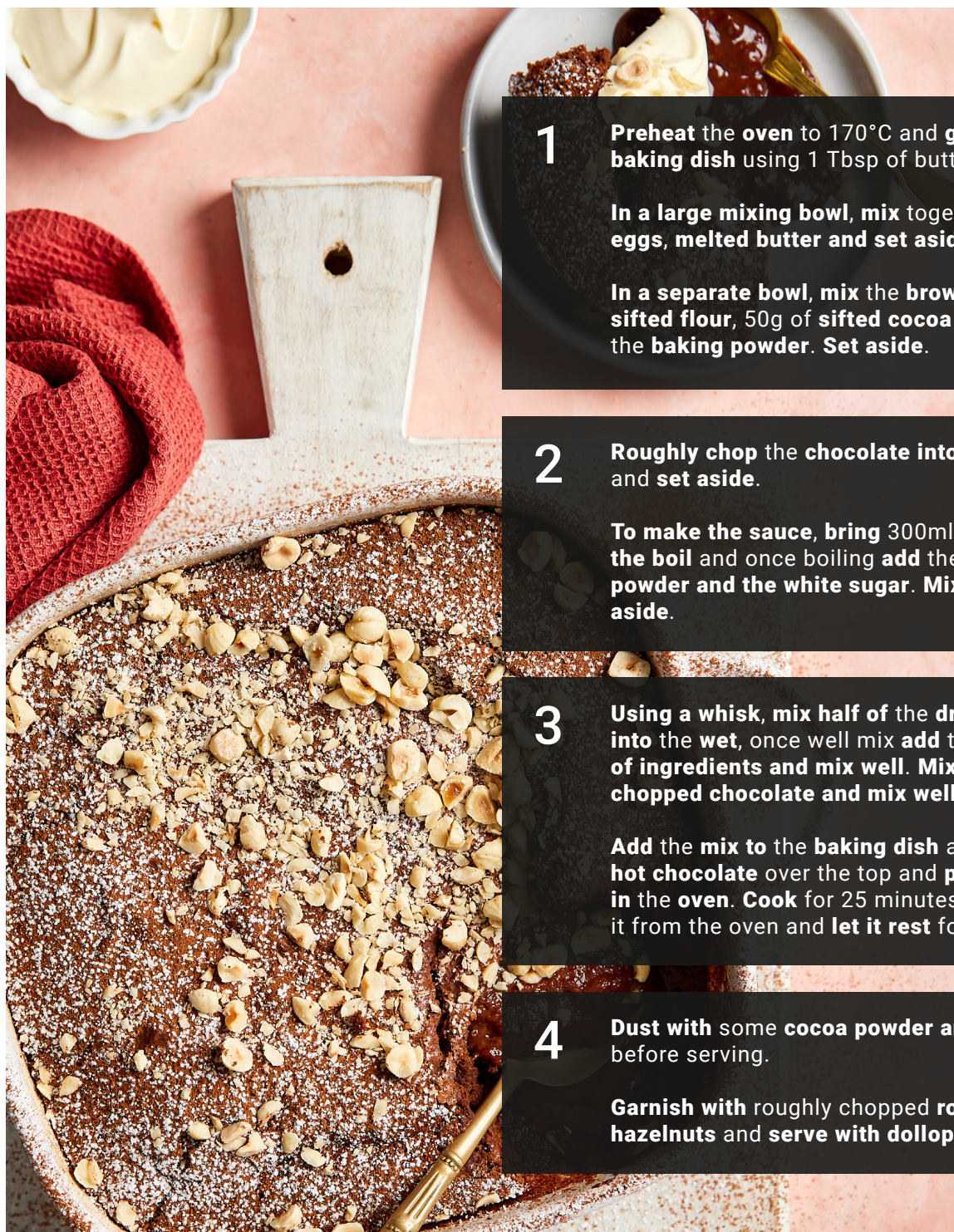
BUTTERSCOTCH SAUCE:

- > 300ml Boiling Water
- > 200g Sugar

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 175ml Milk
- > 3 Eggs
- > 75g Cocoa
- > 1 Tsp Baking Powder

METHOD - GET COOKING!



1

Preheat the oven to 170°C and grease a baking dish using 1 Tbsp of butter.

In a large mixing bowl, mix together the milk, eggs, melted butter and set aside.

In a separate bowl, mix the brown sugar, sifted flour, 50g of sifted cocoa powder and the baking powder. Set aside.

2

Roughly chop the chocolate into small pieces and set aside.

To make the sauce, bring 300ml of water to the boil and once boiling add the 25g of cocoa powder and the white sugar. Mix well and set aside.

3

Using a whisk, mix half of the dry ingredients into the wet, once well mix add the other half of ingredients and mix well. Mix through the chopped chocolate and mix well.

Add the mix to the baking dish and pour the hot chocolate over the top and place the dish in the oven. Cook for 25 minutes, then remove it from the oven and let it rest for 15 minutes.

4

Dust with some cocoa powder and icing sugar before serving.

Garnish with roughly chopped roasted hazelnuts and serve with dollop cream.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au