



READY TO COOK
BY HARRIS FARM

WHITE CHOCOLATE AND HAZELNUT HOT CROSS BUN PUDDING



PREP
20 min



COOK
30 min



SERVES
6-8

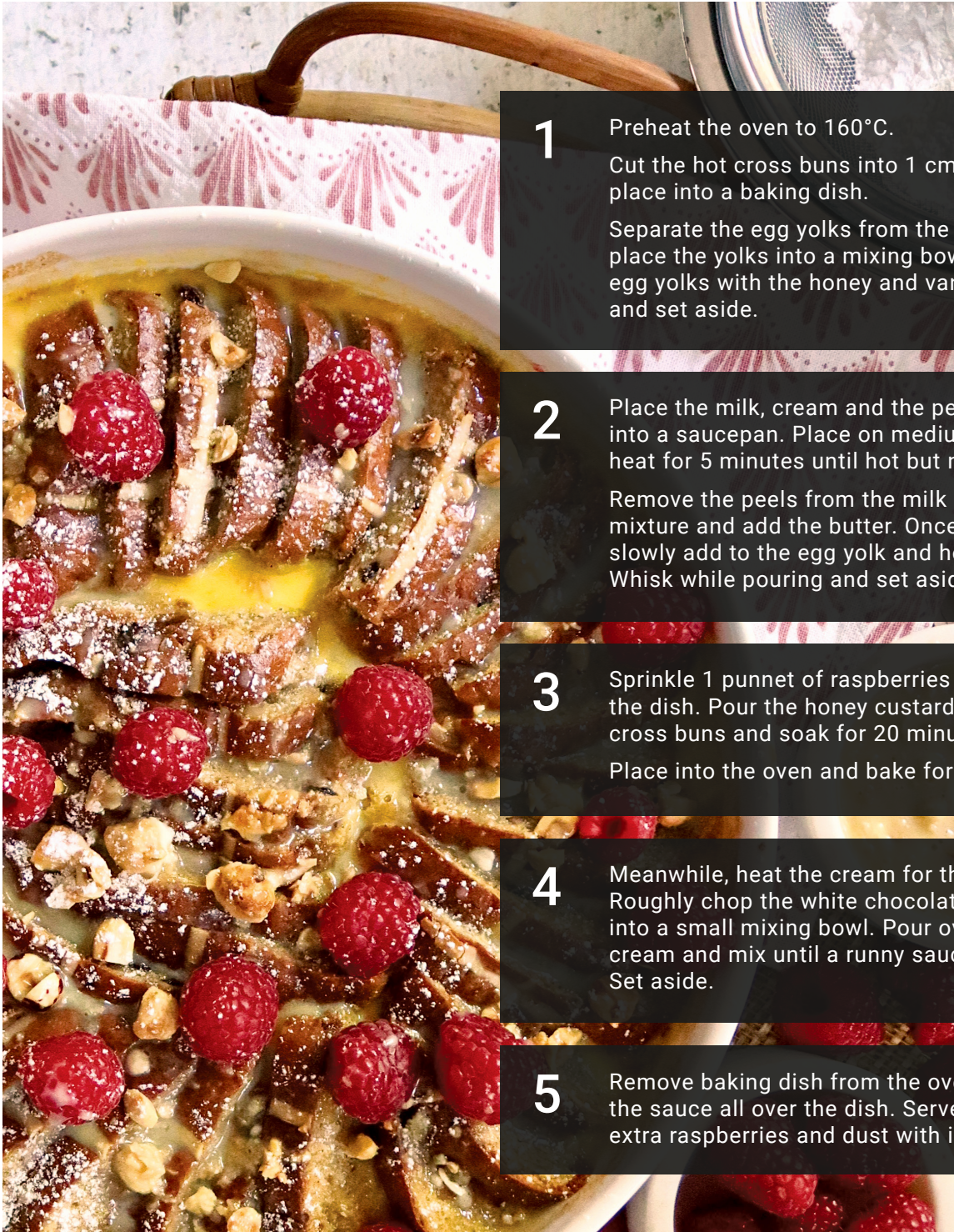
INGREDIENTS:

- > 6 Pack Traditional Hot Cross Buns
- > 6 Egg Yolks
- > ½ Cup Honey
- > 400ml Thickened Cream
- > 300ml Milk
- > 1 Lemon
- > 50g Butter
- > 2 Punnets Raspberries
- > 100g White Chocolate
- > 70ml Cream (for sauce)

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Icing sugar
- > 2 tsp Vanilla Extract

METHOD – GET COOKING!



1

Preheat the oven to 160°C.

Cut the hot cross buns into 1 cm slices and place into a baking dish.

Separate the egg yolks from the whites and place the yolks into a mixing bowl. Beat the egg yolks with the honey and vanilla extract and set aside.

2

Place the milk, cream and the peel of a lemon into a saucepan. Place on medium heat and heat for 5 minutes until hot but not boiling.

Remove the peels from the milk and cream mixture and add the butter. Once melted, slowly add to the egg yolk and honey mixture. Whisk while pouring and set aside.

3

Sprinkle 1 punnet of raspberries all around the dish. Pour the honey custard over the hot cross buns and soak for 20 minutes.

Place into the oven and bake for 25 minutes.

4

Meanwhile, heat the cream for the sauce. Roughly chop the white chocolate and place into a small mixing bowl. Pour over the hot cream and mix until a runny sauce forms. Set aside.

5

Remove baking dish from the oven and pour the sauce all over the dish. Serve warm with extra raspberries and dust with icing sugar.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Make sure the lemon peel doesn't have any of the white, bitter inner skin. Just use the yellow part.
- Use leftover egg whites for an omelette or for meringues for a dessert.
- Make sure the milk and cream mixture does not boil otherwise it will cook the egg mixture.

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