

Recipe – Melt in the middle chocolate pudding

Equipment

Small saucepan, heatproof bowl, 4 oven proof mini pudding dishes, large mixing bowl, electric hand whisk, teaspoon & tablespoon

Ingredients (serves 4)

100g cooking chocolate (the higher the % of cocoa the better)

100g butter

55g of caster sugar

2 large eggs & 2 large egg yolks

1tsp vanilla extract

30g plain flour

Method

1. Break up the chocolate and place in a heatproof bowl with butter and sit over a small saucepan with boiling water (can use the microwave).
2. Slowly melt the butter & the chocolate (it should take about 6/7 mins). Remove from the heat and give it a good stir until smooth and glossy.
3. While the chocolate is melting in a large mixing bowl place the sugar, whole eggs, yolks & vanilla extract. Whisk on high speed until the mixture has doubled in volume (this takes between 5 / 10 mins).
4. Poor the melted chocolate around the edges of the mixing bowl, sift the flour over the mixture. Using a large metal spoon carefully but thoroughly fold everything together.
5. Divide between the pudding bowls.
6. Cook in preheated oven (gas mark 6 / 400°F / 200°C) for about 12 mins (14 mins if cooking from chilled). Should feel firm to the touch.
7. Serve with cream / ice cream / custard.