



RECIPE

CARD

Chocolate Bread & Butter Pudding

Difficulty: **Moderate**

Preparation:

Ideally, the Brioche is prepared the evening before, then allow 40 minutes prep time on the day.

Marinade and Cooking time: **55 mins**

Ingredients

- 120g Double Cream
- 300ml Milk
- 100g Plain Chocolate
- 2 large Eggs
- 50g Caster Sugar
- 1 Teaspoon Vanilla Extract
- A pinch of Salt
- 6 Brioche Rolls
- 80g Chocolate Chips
- 1 teaspoon of Cinnamon
- Fresh Raspberries and a sprig of Mint to garnish



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Method



- 1** *Please note, ideally you should prepare the Brioche the evening before.* Using a knife, cut each Brioche roll into small cubes. Put on a plate and leave out overnight so that they become stale. *If you forget to do this!... You can always slice the brioche in half lengthways then pop them in a warm oven for ten minutes. Remove from the oven and then allow to cool before chopping into small pieces.*
- 2** Break the chocolate bar into small pieces and place in a bowl. Microwave on high for 1 minute and then for a further 30 seconds to soften.
- 3** Put the cream, milk and the sugar into a small saucepan. Stir with a spoon to dissolve the sugar.
- 4** *Adults:* Heat on a medium heat until simmering, stirring all the time. Do not let it boil (this will take about 3-4 minutes). When you have reached this stage, remove from the heat and put to one side to cool for a couple of minutes.
- 5** *Adults:* Pour the hot cream/milk mixture over the softened chocolate and leave for a couple of minutes.
- 6** Using a dessertspoon, start to stir this mixture and keep stirring until completely combined and the chocolate has melted.
- 7** Measure out the cinnamon and sprinkle it on top of the chocolate liquid and stir again.
- 8** *Adults:* pour this liquid into a jug so that your little cook can take part in the next stage.
- 9** Crack the eggs (one at a time), and place in a mixing bowl. Using a whisk, beat well.

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- 10 Measure out the vanilla extract and add to the bowl together with a pinch of salt. Whisk again to combine the ingredients.
- 11 Very slowly, pour in the chocolate mixture in stages, whisking as you do this part so you end up with a very smooth custard.
Note: if you add it all at once, the hot mixture will cook the eggs!
Now divide the custard into two bowls.
- 12 Place the cubed Brioche into a mixing bowl together with 60g chocolate chips and pour over one bowl (half the quantity) of chocolate custard. Stir with a dessertspoon so that you coat the cubes with the chocolate custard.
- 13 Grease a 7 inch (18cm) pie dish and then spread the chocolate soaked bread evenly into your dish.
- 14 Pour the remaining chocolate custard from the second bowl evenly over the top (you won't need it all). Sprinkle the remaining chocolate chops over the top.
- 15 Cover tightly with foil and put to one side at room temperature for 30 minutes. *This is so that the Brioche soaks up all the chocolate custard.*
- 16 Pre-heat the oven to Gas Mark 4 / 180°C and, keeping the foil on top of your dish, cook for a further 20 minutes so that the top is crunchy and the inside soft and squidgy.
- 17 *Adults:* To test, use a knife to pierce the centre of the pudding. You want the knife to come out with a few moist crumbs on but not be overly wet. Leave to stand for 5-10 minutes before topping with raspberries and serving with a sprig of mint.