



Chocolate Toffee Pudding & Poached Pears

with Pecans & Whipped Cream

Grab your Meal Kit
with this symbol



Pecans



Basic Sponge
Mix



Dark Chocolate
Chips



Brown Sugar



Caramel Sauce



Pear



Longlife Cream

Hands-on: 25 mins
Ready in: 50 mins

Finish your night off with the very best kind of pudding – chocolate toffee! Cakey on top and densely rich underneath, it's studded with dark chocolate chips, soaked in sticky caramel sauce then topped off with tender poached pears, fluffy whipped cream and chopped pecans, for an indulgent dessert that never fails to please.

Pantry items

Butter, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

15cm x 20cm medium baking dish · Medium saucepan with a lid · Electric beaters (or a metal whisk)

Ingredients

	4 People
pecans	1 packet
butter*	120g
basic sponge mix	½ medium packet
dark chocolate chips	1 medium packet
eggs*	2
brown sugar	1 medium packet
caramel sauce	1 medium packet
pear	2
water*	1 cup
longlife cream	½ bottle (125ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4490kJ (1070Cal)	1290kJ (307Cal)
Protein (g)	11.7g	3.3g
Fat, total (g)	61.4g	17.6g
- saturated (g)	35.6g	10.2g
Carbohydrate (g)	98.9g	28.3g
- sugars (g)	86.0g	24.6g
Sodium (mg)	1160mg	332mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the pudding

Preheat the oven to **200°C/180°C fan-forced**. Roughly chop the **pecans**. Generously grease the baking dish. Melt the **butter** in a medium saucepan or in the microwave. Add the **basic sponge mix** (see ingredients), **dark chocolate chips**, **eggs** and 1/2 the **brown sugar** to the melted **butter**. Mix until well combined. Transfer the **pudding batter** to the baking dish. Bake until just firm to the touch, **30-40 minutes**. Immediately, poke a few holes in the top of the pudding, then spoon over the **caramel sauce**.

TIP: To check if the pudding is done, stick a knife or a skewer in the centre. It should come out clean.



Whip the cream

While the pears are poaching, place the **longlife cream** (see ingredients) in a large bowl. Whip with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: If you don't have electric beaters, use a metal whisk.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.



Poach the pears

While the pudding is baking, quarter the **pears**, then remove the core. Wash and dry the saucepan, then add the **water** and remaining **brown sugar** and stir to combine. Bring to the boil over a medium-high heat. Add the **pears**, then reduce the heat to medium and cover with a lid. Simmer until the pear is tender, **20-25 minutes**. Remove from the heat.



Serve up

Remove the poached pears from the poaching liquid. Divide the chocolate toffee pudding between bowls and top with the poached pears and whipped cream. Sprinkle over the pecans to serve.

Enjoy!