



Classic Chocolate Self-Saucing Pudding

with Cream

Grab your Meal Kit
with this symbol



Chocolate Pudding
Mix



Longlife Cream

Hands-on: 10 mins
Ready in: 40 mins

Finish your fine-dining feast with the very best kind of chocolate pudding – a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

Pantry items

Butter, Eggs, Milk

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

20cm baking dish

Ingredients

	4 People
butter*	80g
chocolate pudding mix	1 medium packet
eggs*	2
milk*	100ml
boiling water*	1¼ cup
longlife cream	1 bottle (125ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2690kJ (642Cal)	1390kJ (331Cal)
Protein (g)	9.7g	5.0g
Fat, total (g)	32.8g	16.9g
- saturated (g)	20.4g	10.5g
Carbohydrate (g)	75.1g	38.8g
- sugars (g)	64.2g	33.1g
Sodium (g)	232mg	120mg

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Melt the **butter** in the microwave for **15 second** bursts or in a small saucepan. Reserve 2 tbs of **chocolate pudding mix** and set aside.



Bake the pudding

Pour the **chocolate pudding mixture** into a 20cm baking dish. Evenly sprinkle over the reserved **chocolate pudding mix**, then gently pour 1 1/4 cup **boiling water** over the back of a large metal spoon to cover the pudding. Bake until the **pudding** is just set and the centre has a wobble, **35-38 minutes**. Remove from the oven and rest the pudding for **5 minutes**.

TIP: The wobbly centre creates the sauce!

TIP: The pudding will continue to cook as it rests.



Combine the ingredients

Crack the **eggs** into a large mixing bowl. Add the **chocolate pudding mix**, **milk**, melted **butter** and a pinch of **salt**. Stir until well combined.



Serve up

Divide the chocolate self-saucing pudding between bowls. Serve with the **longlife cream**.

Enjoy!