

**Miele**

# Chocolate steamed pudding with almond butter and blackberries

By Miele

**30 minutes**

Preparation time

**25 minutes**

Cooking time

**6 servings**

Serves



## INGREDIENTS

### Chocolate pudding

175 g butter, soft  
190 g brown sugar  
3 eggs  
150 g flour  
35 g cocoa  
50 g almonds, ground  
½ tsp bi-carb soda  
2 tsp baking powder  
½ tsp salt flakes  
1 orange, zest  
75 ml milk  
75 g 70% chocolate, chunks

### Blackberries

250 g blackberries, frozen or fresh  
50 g caster sugar

### Almond crème fraiche

250 g almonds, whole, raw  
¼ tsp salt flakes  
150 g crème fraiche

## METHOD

### Chocolate pudding

1. Cream butter and sugar in a freestanding mixer until light and fluffy, approximately 5 minutes.
2. Add the eggs, one at a time until each egg is fully incorporated.
3. Sieve the flour, cocoa, bi-carb soda, baking powder and salt. Add the ground almonds and mix well until combined.
4. Add half the flour mix, orange zest, half the milk and briefly mix on low speed for 20 seconds.
5. Add the remaining flour mix, milk, chocolate and mix again for 20 seconds.
6. Combine any remaining dry ingredients with a large spoon by hand, do not over mix.
7. Place the mix into six greased moulds and Steam at 100°C for 25 minutes. Remove from moulds.

### Blackberries

1. Place the blackberries and sugar into a small saucepan and heat on medium heat, induction setting 5, covered for 10 minutes. Remove the lid and continue cooking for a further 7 minutes. Press through a sieve.

### Almond crème fraiche

1. Preheat oven on Fan Plus at 170°C.
2. Place the almonds on a baking tray on shelf position 2 and cook for 8 minutes. Remove from the oven and cool completely.
3. Place almonds and salt into a food processor and process for 10–15 minutes, until a smooth consistency is achieved.
4. Fold 75 g almond butter into the crème fraiche.

### To serve

1. Place a large spoonful of blackberries into a shallow bowl.
2. Gently place the pudding in the bowl, with a quenelle of almond crème fraiche on top.

### Hints and tips

- Use smaller moulds to make more portions if desired, the cooking time would remain the same.
- This makes more almond butter than required, however a smaller volume would be hard to process. Use the remaining for toast, granola etc.