

Steamed chocolate puddings

By Kirsten Tibballs

20 minutes

Preparation time

40 minutes

Cooking time

6

Serves



INGREDIENTS

Steamed chocolate pudding

2 eggs
100 g unsalted butter, softened
1 tsp vanilla extract
50 g caster sugar
50 g brown sugar
105 g self-raising flour, sieved
Pinch salt flakes
100 g good quality dark couverture
chocolate 54%
60 ml cooking cream
150 g good quality milk couverture
chocolate 33%

Chocolate fudge sauce

200 ml cooking cream
30 ml golden syrup
150 g good quality milk couverture
chocolate 33%

Finishing

Punnet fresh raspberries

METHOD

Steamed chocolate pudding

1. Place the eggs, in their shells, into a bowl of lukewarm water to warm them to body-temperature.
2. Place the softened butter, vanilla, caster and brown sugar in the bowl of a freestanding mixer with a paddle attachment and beat until light.
3. Lightly beat the eggs to break them up, then gradually add them to the butter mixture while continuing to beat.
4. Fold in the flour and salt by hand.
5. Melt the dark chocolate on low heat, induction setting 2.
6. Lastly, fold in the melted dark chocolate and cooking cream, followed by the milk chocolate chips.
7. Evenly divide the mixture between six 170 ml jars.
8. Cover each jar with a disc of greased baking paper and a piece of foil.
9. Place into the steam oven and steam at 100°C for 30 minutes, until the puddings have risen, are firm to the touch and when a skewer is inserted, it comes out clean.

Chocolate fudge sauce

1. Place the cream and golden syrup into a saucepan and heat on medium-high heat, induction setting 7, until it begins to boil
2. Remove from the heat, pour over the chocolate and whisk to combine.
3. Transfer the sauce into a jug, then pour over the top of each pudding.

Finishing

1. Top the puddings with fresh raspberries.