

**Miele**

# Chocolate and coffee budino with caramel sauce

By Miele

**20 minutes, plus refrigeration time**

Preparation time

**1 hour**

Cooking time

**8**

Serves



## INGREDIENTS

100 ml strong espresso coffee  
200 g good-quality dark chocolate  
200 ml cream  
100 g caster sugar  
4 egg yolks

**Caramel sauce**  
330 g caster sugar  
125 ml water  
130 g brown sugar

**To serve**  
300 ml cream  
Crumbled Amaretti biscuit, to garnish  
micro mint, optional

## METHOD

1. Melt the chocolate with the coffee, cream and sugar in a saucepan on low heat, induction setting 3. Remove from the heat.
2. Cool the mixture to room temperature and whisk in the egg yolks. Pour the mixture into 8 lightly greased aluminium moulds.
3. Place the moulds into a perforated steam container and cover tightly with foil. Steam at 90°C for 30 minutes, or until budinos have set.
4. Remove from the steam oven and allow to cool. Place into the fridge for at least 2 hours to set.

## Caramel sauce

1. Place the caster sugar and water into a saucepan and stir over low heat, induction setting 3 until the sugar dissolves, approximately 10 minutes.
2. Using a wet pastry brush, brush down the sides of the saucepan to dissolve any sugar crystals.
3. Once the sugar has dissolved, increase to medium-high heat, induction setting 7, and bring to the boil.
4. Reduce the heat to medium heat, induction setting 5 and simmer uncovered, without stirring for 10 minutes, or until the mixture turns a light golden colour. Remove from the heat.
5. Using a wooden spoon, stir in the brown sugar, then the cream (careful, it may splutter), until well combined.
6. Return to medium heat, induction setting 5 and cook for 2 minutes, or until smooth.

## To serve

1. Turn the budinos out onto a plate and pour the caramel sauce over the top. Serve with some crumbled Amaretti biscuit and micro mint, if using.