

CHOCOLATE & CARAMEL PUDDING

PUDDING

2pcs Whole eggs
1pc Egg yolk
100ml Milk
100ml Fresh cream
80g **Naga 58%**
Dark Chocolate Couverture
1 tbsp Granulated sugar
1 tbsp Cocoa powder

CARAMEL SAUCE

50g Granulated sugar
1 tbsp Water
2 tbsp Hot water

TOPPING

40g **Naga 58%**
Dark Chocolate Couverture
1/2 tsp Rum

METHOD

Preheat the oven to 160 degrees Celsius.

In a sauce pan, make the caramel sauce.

Put a small layer of caramel in a pudding cup and chill it in the refrigerator.

In a sauce pan, add the milk, cream and cocoa powder and heat to just before boiling.

Put the chocolate in a bowl, add the hot milk mixture and mix until smooth.

In a separate bowl, add eggs, egg yolk, granulated sugar and mix.

Add the chocolate mixture to the egg mixture and mix well.

Strain the mixture and pour into the pudding cups.

Arrange the pudding cups in a water bath container, pour hot water to about half the height of the pudding cup, and bake in a water bath at 160 degrees Celsius for about 40 minutes.

Once the pudding is cooled down, place in the refrigerator. Just before eating, add chocolate topping. (Chocolate melted in a water bath mixed with rum.)

FEATURED PRODUCT



Naga 58%
Dark
Chocolate
Couverture