



MINI HOT CHOCOLATE PUDDINGS WITH A HINT OF MINT

Preparation time: 30 minutes

Cooking time: 10 minutes

Use: 4 small pudding bowls or dariole moulds, 6cm (2 1/2 in) diameter and 5cm (2in) deep

Serves: 4

50g (2oz) dark chocolate, minimum 60% cocoa solids, broken into pieces

100g (3 1/2 oz) unsalted butter

2 large eggs

2 large egg yolks

2 tablespoons golden caster sugar

50g (2oz) mint fondant chocolate

6 tablespoons plain flour

Preheat the oven to 220°C/425°F/gas mark 7 if you intend to cook the puddings as soon as they are prepared. If you are cooking the puddings from frozen, preheat the oven to 180°C/350°F/gas mark 5. Lightly butter and flour the pudding bowls or dariole moulds.

Put the chocolate and butter in a heatproof bowl suspended over a saucepan of barely simmering water.

Heat until the chocolate begins to melt then turn off the heat. Continue to stir until melted and then leave to cool.

Meanwhile put the eggs and egg yolks in a bowl with the sugar and whisk until frothy. When the chocolate mixture has cooled, fold it into the egg mixture. Sift in the flour and fold again. Pour into the prepared moulds filling them to the top, level off with a palette knife and bake for 10 minutes, if serving immediately. Alternatively they can be frozen or stored in the fridge for up to 1 day. Puddings cooked direct from the fridge will need an extra 2 minutes in the oven at 220°C/425°F/gas mark 7, frozen puddings need 12 minutes at the lower temperature directed above. The puddings will rise and be soft and gooey in the middle when ready.

Loosen from the moulds using a knife and turn out into the palm of your hand, place on individual plates. Dust with a mixture of cocoa powder and icing sugar.



Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCV)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share growing recipe database

Email: jas.sergeant@raywhite.com Phone: 021 184 2626