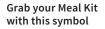# HELLO FRESH

Classic Chocolate Self-Saucing Pudding
with Caramel Sauce & Cream

Chocolate Brownie Mix

Cream

Caramel Sauce

Prep in: 10 mins
Ready in: 40 mins

Finish your fine-dining feast with the very best kind of chocolate pudding—a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

Pantry items

Butter, Eggs, Milk

SG

Before you start

Wash your hands and any fresh food

You will need

Medium baking dish

Ingredients

	4 People
*butter**	80g
chocolate brownie mix	1 packet
*eggs**	2
*milk**	100ml
*boiling water**	1¼ cups
cream	½ packet (125ml)
caramel sauce	1 packet

***Pantry Items**

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3461kJ (827Cal)	1413kJ (338Cal)
Protein (g)	11.3g	4.6g
Fat, total (g)	38.9g	15.9g
- saturated (g)	23.4g	9.6g
Carbohydrate (g)	107.4g	43.8g
- sugars (g)	85.2g	34.8g
Sodium (mg)	379mg	155mg

The quantities provided above are averages only.
Nutritional information is based on 4 servings.

Allergens

Always read product labels for the most up-to-date allergen information.
Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1

Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Melt **butter** in the microwave or in a saucepan. Reserve 2 tbs of **chocolate brownie mix** and set aside.

2

Combine the ingredients

- Boil the kettle.
- Crack the **eggs** into a large mixing bowl.
- Add remaining **chocolate brownie mix**, the **milk**, **melted butter** and a pinch of **salt**. Stir until well combined.

3

Bake the pudding

- Pour **chocolate pudding mixture** into a medium baking dish. Evenly sprinkle over reserved **chocolate brownie mix**, then gently pour 1¼ cups **boiling water** over the back of a large metal spoon to cover pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven and rest the pudding for **5 minutes**.

TIP: *Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.*

4

Serve up

- Divide chocolate self-saucing pudding between plates.
- Serve with **cream (see ingredients)** and **caramel sauce**. Enjoy!

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