



Chocolate Toffee Pudding & Poached Pears

with Pecan Topping & Whipped Cream

Grab your Meal Kit with this symbol



Pecans



Sponge Mix



Dark Chocolate Chips



Caramel Sauce



Pear



Longlife Cream

Hands-on: 25 mins
Ready in: 50 mins

Finish your night off with the very best kind of pudding – chocolate toffee! Cakey on top and densely rich underneath, it's studded with dark chocolate chips, then topped off with tender poached pears, sticky caramel sauce and a fluffy whipped cream for an indulgent dessert that never fails to please.

Pantry items

Butter, Eggs, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

15cm x 20cm baking dish · Medium saucepan · Electric beaters or metal whisk

Ingredients

	4 People
pecans	1 packet
butter*	120g
sponge mix	1 packet
dark chocolate chips	1 medium packet
eggs*	2
caramel sauce	1 medium packet
pear	2
water*	1 cup
brown sugar*	¼ cup
longlife cream	½ bottle (125ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4490kJ (1070Cal)	1290kJ (307Cal)
Protein (g)	11.7g	3.3g
Fat, total (g)	61.4g	17.6g
- saturated (g)	35.6g	10.2g
Carbohydrate (g)	98.9g	28.3g
- sugars (g)	86.0g	24.6g
Sodium (mg)	1160mg	332mg

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.



Make the pudding

Preheat the oven to **200°C/180°C fan-forced**. Roughly chop the **pecans**. Generously grease the baking dish. Melt the **butter** in a medium saucepan or in the microwave. Add the **sponge mix**, **dark chocolate chips** and **eggs** to the melted butter. Mix until well combined. Transfer **pudding mixture** to the baking dish. Bake until just firm to the touch, **30-40 minutes**. Immediately, poke a few holes in the top of the pudding, then pour over the **caramel sauce**.

TIP: To check if the pudding is done, stick a knife or a skewer in the centre. It should come out clean.



Whip the cream

While the pears are poaching, place the **longlife cream** (see ingredients) in a large bowl. Whip with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: If you don't have an electric mixer, use a metal whisk.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.



Poach the pears

While the pudding is baking, peel and quarter the **pears**, then remove the core. Wipe out the saucepan, then add the **water** and **brown sugar** and stir to combine. Bring to a boil over a medium-high heat. Add the **pear**, then reduce the heat to medium and cover with a lid. Simmer until the pear is tender, **20-25 minutes**. Remove from the heat.



Serve up

Remove the poached pears from the poaching liquid. Divide the chocolate toffee pudding between bowls and top with the whipped cream and poached pears. Serve sprinkled with the pecans.

Enjoy!