HELLO FRESH

Classic Chocolate Self-Saucing Pudding
with Strawberries & Cream

Chocolate Pudding Mix

Strawberries

Longlife Cream

Hands-on: **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 never fails to please.

Pantry items

Butter, Eggs, Milk

SG

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

20cm baking dish

Ingredients

	2 People
*butter**	80g
chocolate pudding mix	1 packet
*eggs**	2
*milk**	100ml
*boiling water**	1¼ cups
strawberries	1 punnet (250g)
longlife cream	½ bottle (125ml)

Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2920kJ (697Cal)	1110kJ (266Cal)
Protein (g)	10.2g	3.9g
Fat, total (g)	37.1g	14.1g
- saturated (g)	22.0g	8.4g
Carbohydrate (g)	78.0g	29.7g
- sugars (g)	66.8g	25.5g
Sodium (g)	280mg	107mg

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.

If you have any questions or concerns, please visit **hellofresh.co.nz/contact**

1

Get prepped

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

2

Combine the ingredients

Crack the **eggs** into a large mixing bowl. Add the **chocolate pudding mix**, **milk**, melted **butter** and a pinch of **salt**. Stir together until well combined.

3

Bake the pudding

Pour the **chocolate pudding mixture** into a 20cm baking dish. Evenly sprinkle over the **reserved chocolate pudding mix**, then slowly pour the **boiling water** (see ingredients) over the back of a large metal spoon to cover the pudding. Bake until the outside is just set and the centre has a wobble, **35-38 minutes**. Remove from the oven and rest the pudding for **5 minutes**.

TIP: *The wobbly centre creates the sauce!*
TIP: *The pudding will continue to cook as it rests.*

4

Serve up

While the pudding is resting, roughly chop the **strawberries**. Divide the chocolate self-saucing pudding between bowls and serve with the strawberries and **longlife cream** (see ingredients).

Enjoy!