



# Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote

Grab your Meal Kit  
with this symbol



Chocolate Pudding  
Mix



Light Cooking  
Cream



Mixed Berry  
Compote

 Hands-on: 10 mins  
Ready in: 50 mins

Finish off your night 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

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

## You will need

15x20cm baking dish

## Ingredients

	4 People
butter*	80g
chocolate pudding mix	1 packet
eggs*	2
milk*	100ml
boiling water*	1¼ cups
light cooking cream	1 medium packet
mixed berry compote	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2780kJ (665Cal)	1200kJ (286Cal)
Protein (g)	10.2g	4.4g
Fat, total (g)	30.2g	13.0g
- saturated (g)	18.2g	7.8g
Carbohydrate (g)	86.6g	37.2g
- sugars (g)	74.1g	31.9g
Sodium (mg)	311mg	134mg

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.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

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

3



## Bake the pudding

Pour the **chocolate pudding mixture** into the baking dish. Evenly sprinkle over the reserved **chocolate pudding mix**, then gently pour 1 1/4 cups **boiling water** over the back of a large metal spoon to cover the pudding. Bake until the **pudding** is just set and the centre has a wobble, **35-38 minutes**. Remove from the 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.*

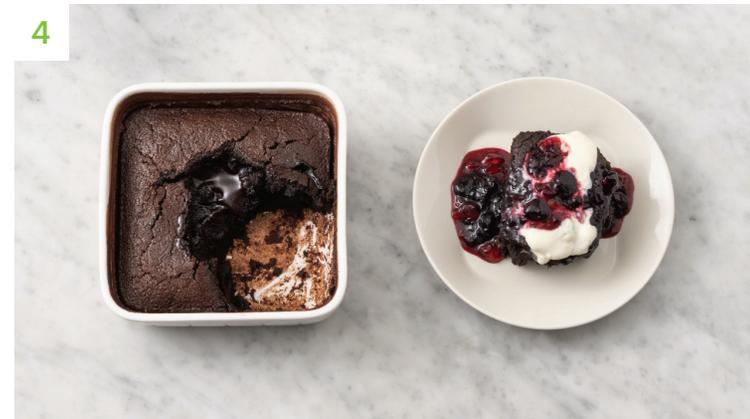
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## Combine the ingredients

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

4



## Serve up

Divide the chocolate self-saucing pudding between bowls and serve with the **light cooking cream** and **mixed berry compote**.

## Enjoy!

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