



Chocolate spiced bread & butter pudding

Recipe by Angie Boyd

Serves: 4-6

Cooking: 1hr 15min

Difficulty: Easy

Ingredients :

- +- 6 slices Stale bread
- 25g Butter, melted
- 5ml Vanilla essence
- 5ml Mixed spice
- 300ml Cream
- 4 Egg yolks, large
- 80g Selati Muscavado sugar
- 80g Dark Chocolate, roughly chopped
- 5ml Orange zest, finely grated
- 60ml Selati Castor Snow for the topping

Methods :

- Grease individual ceramic ramekins or one larger dish with some of the melted butter.
- Cut the bread slices into rounds to fit the ceramic ramekins/dish. Drizzle the remaining butter over all the slices.
- Layer the bread in 2 – 3 layers into each ramekin/dish, sprinkling the chopped chocolate in between the layers. Do not place any chocolate on the top layer.
- Scald the cream, orange zest, mixed spice and vanilla in a saucepan over a medium heat.
- Mix the egg yolks and sugar together in a bowl. Add the warmed cream to the eggs and mix well. Strain.

- Pour this custard over the bread in the ramekins/dish and allow to soak for about 5 minutes.
- Place the ramekins/dish into a bain-marie (water bath) and bake until just set. Don't overbake or the puddings will be dry.
- Remove the puddings and sprinkle the top of each one with a little castor sugar.
- Using a blowtorch, glaze the top of the pudding before serving.