



CHOCOLATE GINGERBREAD PUDDING WITH ORANGE MARMALADE

🕒 5 min 🕒 1 hr 45 min < easy 🍷 10 pieces

INGREDIENTS

250 g. orange marmalade
250 g. sugar
2 pieces orange peel
15-20 g. fresh ginger in small pieces
60 g. dark chocolate in pieces
4 large eggs
110 g. treacle or carob syrup
250 g. flour
1 full tsp ground cinnamon
1 pinch ground clove
1 full tsp baking powder
½ tsp salt
110 g. soft butter, in pieces
1500 g. water

PREPARATION

1. Fill the bottom of a round pudding mold with a hole in the middle, Ø 20-21 cm, with the orange marmalade. Place the mold in the Varoma on top of some dental picks or plastic bottle caps so it's elevated enough for the steam to pass through and set aside.
2. Place sugar, orange peel and ginger into bowl and grind **10 sec/speed 10**.
3. Add chocolate and melt **3 min/50°C /speed 2**.
4. Add butter, eggs, treacle, flour, cinnamon, clove, baking powder and salt and beat **25 sec/speed 5**. Transfer mixture into mold with marmalade, cover first with baking paper then close tightly with baking foil and set aside. Rinse the mixing bowl.
5. Place water into bowl, place Varoma in place and steam pudding **70 min/Varoma/speed 1**. Check if done by inserting a wooden skewer in the centre of the pudding which comes out clean. Remove the mold from the Varoma and place onto a rack to cool down for 10-15 min before inverting onto a serving plate. Serve warm or at room temperature.

TIP

- Can be accompanied by crème patissiere or vanilla ice cream.