



CHOCOLATE PUDDING WITH ESPRESSO CREAM

10 min 50 min easy 6 servings

INGREDIENTS

40 g butter, plus extra for greasing
 2 eggs, egg whites and yolks, separately
 80 g dark chocolate, in pieces
 215 g milk
 30 g sugar
 80 g flour
 1 tsp. cocoa powder
 3 tsp instant espresso powder
 1 tsp vanilla sugar or vanilla extract
 500 g water
 200 g fresh cream

USEFUL ITEMS

6 ramekins

PREPARATIONS

1. Grease ramekins and set aside.
2. **Insert butterfly whisk.** Place eggs whites into mixing bowl and whisk **4 min/speed 3.5** or until stiff. Transfer to a bowl and refrigerate until needed. Wash and dry mixing bowl thoroughly.
3. Place chocolate, butter and milk into mixing bowl and melt **5 min/80°C/speed 3**.
4. Add sugar, flour, cocoa, 1 teaspoon instant espresso powder, vanilla and mix **5 sec/speed 5**.
5. Add yolks and mix **3 min/speed 3** or until desired stiffness is achieved.
6. **Insert butterfly whisk.** Add meringue and mix **2 min/speed 2**. Transfer mixture into ramekins. Distribute ramekins into Varoma dish and set aside.
7. Place water into mixing bowl, place Varoma into position and steam **25 min/ Varoma/speed 1**. Allow ramekins to cool down for 5 minutes. Clean and dry mixing bowl thoroughly.
8. **Insert butterfly whisk.** Place cream into mixing bowl and whip **speed 3**, without setting a time, until desired stiffness is achieved, watching carefully to avoid over-whipping.
9. Add remaining 2 teaspoons instant espresso powder (dissolve in 1 teaspoon water) and mix **speed 3**, without setting a time, until combined, watching carefully to avoid over-whipping. Garnish with espresso cream and serve warm.