

Bread and Butter Pudding recipe

CHOCOLATE BREAD AND BUTTER PUDDING

Prep Time ~24 hrs	Chilling Time ~30-35 mins
Approx Cost ~ £?	Difficulty ~ Easy
Freeze ~ ?	Serves ~ 6

Tip ~

Ingredients

9 slices, good quality thick white bread, (1 day old)

5oz / 150g dark continental chocolate

15floc / 425ml whipping cream

4 tbsp dark rum

4oz / 100g caster sugar

3oz / 75g butter

A good pinch cinnamon

3 x large eggs

You will need a shallow ovenproof dish, 7 x 9 inch / 18 x 23cm, lightly buttered.

Method

- Remove the crusts from the bread, leaving you with 9 x 4 inch squares (10cm). Cut each square into 4 triangles.
- Place the chocolate, cream, rum, sugar, butter and cinnamon in a bowl over a pan of barely simmering water. Wait for the chocolate, butter and sugar to dissolve before removing from the heat and giving the mixture a good stir.
- In a separate bowl whisk the eggs and then pour in the chocolate mixture and whisk again until thoroughly blended.
- Spoon about ½ inch / 1cm of the chocolate mixture into the base of the dish and arrange half the bread triangles over the chocolate in overlapping rows.
- Now pour half the remaining chocolate mixture all over the bread as evenly as possible then arrange the rest of the triangles over that, finishing off with a layer of chocolate.
- Use a fork to press the bread down lightly so that it all gets covered evenly with the chocolate as it cools.
- Cover the dish with cling film and allow to stand at room temperature for 2 hours before transferring to a fridge for a minimum of 24 hours (but preferably 48 hours before cooking).
- When ready, remove the cling film and bake the pudding at gas 4, 180C, for 30 - 35 minutes.
- Leave to stand for 10 minutes before serving with chilled double cream poured over.

