

# MOLTEN CHOCOLATE PUDDING

JOCELYN'S PROVISIONS



JAMES STREET  
FOOD & WINE  
TRAIL | AUGUST  
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## INGREDIENTS – PUDDING

1 ¼ cups castor sugar

375grams unsalted butter

375grams dark chocolate

1/3 cup rice flour

11 eggs

1 pinch of salt

¼ cup cocoa powder

¼ cup hazelnut meal

Mixed fresh berries

Heavy cream to serve

## INGREDIENTS – ORANGE

### MINT SALAD

5 oranges

1 bunch mint

2 tbsp icing sugar

splash of vanilla extract

## METHOD – PUDDING

Heat oven to 160°C.

Grease and flour 10 ramekins.

Melt butter in a large saucepan. Add chocolate and stir until melted and smooth. Remove from heat.

Using a whisk or electric beater add the eggs one at a time.

Add the sugar gradually and salt and mix until smooth.

Add the rice flour, hazelnut meal and cocoa all at once and mix until just blended.

Pour the batter into the prepared tins to almost full and bake for 15 minutes or until edges are set and the centres are still very wet and a little sunken.

Serve immediately in the ramekins with a fresh orange segment and mint salad and heavy cream.



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## **METHOD – ORANGE MINT SALAD**

Peel oranges carefully to remove all pith. Slide the knife between each segment removing only the flesh. Place in a bowl with the mint leaves. Sprinkle with sugar and vanilla and mix to combine. Serve next to the chocolate puddings.

