

Suitable for freezer	No
Serves	12
Prep Time	15 mins Plus 4 hours chilling
Cooking Time	7-8 mins Gas 6 / 200°C / Fan 190°C / 400°F

EASY CHOCOLATE PUDDING RECIPE

Ingredients:

300g Bourbon biscuits
75g Butter

200g Dark chocolate
200g Milk chocolate
300ml Double cream
60g Butter

Method:

1. Melt the butter on a low to medium heat in a pan. Blend the bourbon biscuits and stir into the melted butter once removed from the heat. Press into your tart tin (loose bottomed is best for serving) and press in the base and up the sides firmly. Use a 8-9 inch loose bottomed tin.

2. Bake in a preheated oven (gas mark 6 / 200°C / fan 190°C / 400°F) for 7-8 minutes for a crispy biscuit base. If you prefer your biscuit base to be soft then skip this step. Allow enough time for your biscuit base to cool before starting the next step.

3. Break the chocolate into small pieces into a glass bowl. Place this over a pan of boiling water and stir until all the chocolate is melted and set the bowl aside taking care as the bowl will be hot.

4. Cut the butter into thin slices and add this to the cream in a pan and melt over a medium heat whilst stirring. When the butter is melted and the cream starts a low bubble remove from heat and pour into the bowl of melted chocolate and leave it to stand for 90 seconds.

5. Having waited use a spatula to combine the chocolate and cream until thoroughly mixed.

If you have chosen to melt the chocolate in the microwave you may find that the dish is not hot enough to keep the chocolate melted and it may need a short extra go in the microwave.

6. Pour the filling into your biscuit base and refrigerate for at least 4 hours.

I served mine with cream but raspberries and strawberries would make this divine too.

