

# HAIGH'S

∞ CHOCOLATES ∞

*Chocolate, Honey  
and Hazelnut Pudding*



# Chocolate, Honey and Hazelnut Pudding

Makes 6 puddings

*6 x 1 cup ceramic soufflé dishes*  
*Melted butter and caster sugar for soufflé dishes*

*45g plain flour*  
*70g pure icing sugar*  
*50g hazelnut meal*  
*140g unsalted butter*

*100g Haigh's premium  
dark chocolate*  
*80g honey*  
*100g egg whites*

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Preheat oven to 200°C.

To prepare soufflé dishes, brush the melted butter onto the sides and bottom of the dishes then coat with caster sugar.



Sift flour and icing sugar into a large mixing bowl. Add the hazelnut meal. Put chocolate into a bowl and place over a saucepan of just simmering water to gently melt it.

Once melted set aside and keep warm.

Melt butter over a medium heat and continue to cook until butter is golden brown. Strain through a fine sieve, set aside and keep warm. In a small saucepan gently warm the honey and set aside.

Add melted chocolate, brown butter and honey to the dry mix and stir well to combine.



In a large bowl whisk the egg whites until stiff. Gently fold a small amount of the egg whites into pudding mix to lighten it. Fold in the remaining egg whites. Carefully spoon mix into prepared moulds.

Bake for approximately 15-20 minutes until pudding rises and is set across the top. Dust with icing sugar and serve immediately with vanilla, honey or chocolate ice cream.

*Recipe by: Genevieve Harris Photography by: Randy Larcombe*  
*Cream soufflé dishes from Wheel and Barrow, Rundle Mall Plaza, Adelaide*