



COOKING PASSION SINCE 1877

Chocolate and Spice Hot Cross Bun Pudding



Serves: 6-8

INGREDIENTS

6 **hot cross buns**, sliced into 2
6 tbsp **chocolate spread**
300 ml **double cream**
300 ml **whole milk**
1 tsp cardamom powder
½ tsp ground cinnamon
100 gr dark chocolate, cut into
small pieces.
4 large **eggs**
2 tbsp soft brown sugar

Vanilla ice cream to serve

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Preheat the oven to 180° CircoTherm®. Grease a deep ovenproof dish with butter.

Spread each of the slice of hot cross bun with the chocolate spread and place them overlapping on the prepared dish.

Heat the cream and the milk with the cardamom and cinnamon and take it off the heat just before it comes to a boil. Put the chopped up chocolate into the milk and stir it until chocolate has melted.

Whisk the eggs and sugar in a bowl until combined. Slowly pour the chocolate milk over the eggs mixture while whisking continuously.

Now pour this mix over the prepared buns and let it soak for 30 mins.

Bake on shelf 3 for 35-40 minutes in the preheated oven until the pudding has slightly set in the middle.

Serve it warm with vanilla ice cream.