

GOOEY CHOCOLATE PUDDING

Recipe By:

Nigella Lawson, from the book *How to Eat*

Summary:

This delicious recipe combines the creaminess of pudding with the density of moist chocolate cake. It's only got five ingredients, making it an easy and quick dessert the whole family can enjoy.

Ingredients:

- 125 g/4.4 oz dark chocolate, finely chopped
- 125 g/4.4 oz unsalted butter
- 3 large eggs
- 150 g/5.3 oz sugar
- 35 g/1.23 oz plain flour

Directions:

1. Pre-heat your oven to 200 C/390 F.
2. Melt the chopped chocolate pieces and the butter, using a double boiler or your favourite food processor. Be sure to whisk every once in a while until the two ingredients are fully melted.
3. In another bowl, combine the eggs, sugar, and flour until just blended. Gradually whisk into the chocolate and butter mixture, then set aside.
4. Grease four to six ramekins, depending on their size, with butter and add a bit of flour to cover the butter, tapping the ramekins to remove the excess flour.
5. Pour the pudding mixture into the ramekins and bake for 10-12 minutes, until the tops are firm and cracking slightly, and the edges are set.

Serve the puddings immediately, taking care because they are very hot.

STEVEN'S

QUANTUM

KITCHEN