

## Chocolate pudding with orange and hazelnut crumble and raisin Ximenez sauce

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Hosting a dinner party but not sure how to finish off a delicious feast? This chocolate pudding recipe is to die for.

**Ingredients** Serves 4 to 6  
Self-saucing chocolate pudding  
 $\frac{2}{3}$  cup [self-raising flour](#)  
1  $\frac{1}{2}$  tbsp [cocoa powder](#)  
 $\frac{1}{3}$  cup brown sugar  
 $\frac{1}{3}$  cup hazelnut meal  
100 g dark chocolate pieces  
 $\frac{2}{3}$  cup milk  
1 free-range egg  
60 g butter, melted  
 $\frac{1}{3}$  cup caster sugar  
1 tbsp cocoa powder  
 $\frac{2}{3}$  cup boiling filtered water

### **Crumble**

20 g butter  
 $\frac{1}{4}$  cup plain flour  
1 tbsp cocoa powder

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Pinch each nutmeg and cinnamon

½ cup [rolled oats](#)

Zest of 1 orange

¼ cup hazelnuts, crushed

3 tbsp raw sugar

### Jerez sauce

¾ cup raw sugar

1 ½ cups filtered water

¼ cup Pedro Ximenez OR Pedro Ximenez Jerez vinegar

⅔ cup raisins

### To serve

Double thick cream

### Method

Preheat oven to 180°C. Lightly grease a 1-litre capacity shallow pudding basin.

For pudding, sift flour and cocoa into a bowl. Add sugar, chocolate and hazelnut meal, stirring to combine.

Combine milk, egg and butter in a jug. Pour into flour mixture and mix to a thick batter.

Pour into prepared pudding dish, sprinkle over combined sugar and cocoa and very gently pour over boiling water. Bake for 10 minutes or until a crust has begun to form on the top.

Meanwhile, make crumble. Rub butter into combined flour, cocoa and spices. Add oats, orange zest, nuts and sugar and toss to combine.

Scatter over the pudding and bake for a further 30 to 35 minutes or until the crumble is crisp and the pudding is cooked through. Allow to rest for 5 minutes before serving.

For Jerez sauce, place ingredients into a small saucepan and bring to the boil over a high heat. Reduce heat to low and simmer for 15 minutes or until sauce has reduced by half and is thick and syrupy.

To serve, place spoonfuls of hot pudding into serving dishes, drizzle with sauce and finish with lashings of double thick cream as desired.

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Recipes and images: **Gary Mehigan for Brita** ([betterwithbrita.com](http://betterwithbrita.com))