



# MOLTEN CHOCOLATE PUDDING

*This pudding is pure indulgence – dark, gooey Lindt chocolate, sticky honeycomb, and decadent lashings of Salcombe Dairy ice cream. It's a masterclass in molten chocolate that's devilishly delicious yet fabulously fuss-free. When hot meets cold, you're in for a real treat!*

Prep time 15 minutes | Cook time 10 minutes plus chilling | Serves 6

170g unsalted butter, plus extra for greasing  
3 tablespoons cocoa powder  
170g dark chocolate, chopped  
3 medium Clarence Court Burford Brown eggs  
3 medium Clarence Court Burford Brown egg yolks  
80g caster sugar  
2 ½ tablespoons plain flour, sifted  
6 x Lindt Lindor chocolates  
Salcombe Dairy honeycomb ice cream, to serve  
Honeycomb, to serve.

Take 6 small dariole moulds or small pudding basins and grease with butter. Dust each mould with cocoa powder and place to one side.

Pre-heat the oven 180°C/160°C (fan). Place the chocolate and butter in a medium-sized, heat proof bowl over a pan of simmering water and stir until melted, then place to one side.

To a large bowl, add the eggs, egg yolks and caster sugar, then whisk into a thick ribbon consistency (we use an electric whisk). Fold the slightly cooled, melted chocolate into the mixture until just combined, then gently fold in the flour.

Fill each prepared mould halfway with the chocolate mixture, pop a Lindor chocolate on top and lightly press down a little. Top with the remaining chocolate mixture. Place the puddings onto a baking tray and into the oven to bake for 10 minutes or until just cooked but still slightly wobbly. Meanwhile remove the Salcombe Dairy ice cream from the freezer and allow to soften a little. Turn out onto serving plates and serve with a scoop of delicious honeycomb ice cream and a sprinkling of crushed honeycomb.



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