



Ferraro Rocher Chocolate Puddings

CHLOE LONG & GRACE LAMBERT

ingredients

Puddings

- 125g butter
- 190g dark chocolate
- 4 eggs
- 190g Caster sugar
- 6 Ferraro Rocher or 6 squares of chocolate caramel or whatever chocolate you wish

Mascarpone Cream

- 150g mascarpone
- 150ml Cream
- 2 tsp Coffee
- 25g castor sugar
- Cocoa powder to serve

directions

- Preheat the oven 120 c
- Butter 6 ramekins or pudding moulds
- Melt the chocolate and butter in a large bowl over simmering water.
- Whisk the eggs and sugar together and whisk into the melted butter and chocolate.
- Put a Ferraro Rocher in each mould divide the mixture between each of them.
- Place the moulds on baking tray and bake for about 45 minutes until just cooked, they will still have a little wobble.
- Whilst they are cooling whisk the mascarpone cream ingredients together until thick.
- Turn out the puddings.
- Spoon a big dollop of mascarpone on top.

TIME: 60 MINUTES

PORTIONS: 6 PUDDINGS