



# CHOCOLATE PUDDING

SERVES: 2-4



## INGREDIENTS

### For pudding

- 2 eggs, at room temperature
- 170g **NoviBloc Fondente**, finely chopped
- 4 tbsp. water
- 4 tbsp. caster sugar
- 60g unsalted butter
- Fine sea salt

### For decorations (optional)

- Whipping cream, loosely whipped, slightly sweetened
- NoviBloc Fondente** shavings
- Fresh berries



## METHOD

1. Separate the whites and yolks of the eggs. In a large bowl, beat the egg whites until they hold very stiff peaks.
2. Heat the **NoviBloc Fondente**, water, sugar, butter, and a pinch of salt over a bain-marie. Stir until the ingredients come together smoothly.
3. Remove from heat and beat in the egg yolks. Add the egg whites, and fold gently until the pudding is uniform in texture.
4. Pour the pudding into serving glasses, and chill well - preferably for a few hours.
5. Serve topped with a bit of whipped cream, **NoviBloc Fondente** shavings and berries.