



# BBQ CHOCOLATE MOLTEN PUDDING

## INGREDIENTS

4 Eggs

4 Egg Yolks

180g Butter

200g Chocolate

250g Castor Sugar

90g Flour

### Equipment:

1 x Hooded BBQ

1 tray of muffin tins or pudding  
moulds

1 food processor

1 Sauce Pan

3 bowl

1 wood spoon

1 flour sieve

## METHOD

1. Heat BBQ to Hot 10 minutes.
2. Melt Butter & Chocolate over bain marie (in bowl over the Sauce Pan full of water)
3. Cream Eggs, Yolks & Sugar with a whisk (or food processor) till light.
4. Fold Chocolate mix into Yolks. (Be sure that the chocolate mix is not too hot, it might cook the eggs)
5. Fold sifted flour into mix
6. Bake at 190oC for 12 to 15 minutes.
7. Serve with your favourite ice cream or double cream



Preparation time: 20 minutes

Cooking time: 15 minutes

Serves: 4



### CHEFS TIP

This pudding is meant to be served with a runny centre. If you take them off and they seem a little runny in the centre - they are ready. Enjoy!

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