

Chocolate Fudge Pudding

140g Best Quality Dark Chocolate

140g Butter

1 teaspoon of Vanilla

¼ Pint or 250ml Warm Water

100g Castor Sugar

4 Eggs

30g Self-Raising Flour

Pinch of Cream of Tartar

1. Melt the chocolate with the butter. You can do this in the microwave. Then leave it to cool a little bit.
2. Separate the eggs and whisk up the egg whites with the cream of tartar, until they hold stiff peaks. The tartar just helps them to bind and hold, a tiny pinch of salt will do if you don't have the tartar, but it's not as good.
3. Mix the egg yolks with the sugar, then add the water, the vanilla, and the melted chocolate, which you should have cooled slightly.
4. Now fold the flour into the egg yolk mix
5. Finally fold the egg white mixture into the egg white mixture.

Bake in the Koppersbusch or Viking ovens on fan at 160°C for 20/25 minutes.

Serve warm with softly whipped cream or rich vanilla icecream.