

Two Simple Puddings

Watch Mrs Duff's video lesson here https://drive.google.com/file/d/16BMN60-8MSHek0oYp4-xxgknwr5V_opj/view?usp=sharing

Chocolate Truffle Fondants – serves 8

200g butter, melted, plus extra for brushing
10g cocoa powder for lining the moulds, plus extra to serve
150g good quality dark chocolate, chopped
50g milk chocolate, roughly chopped
4 medium free-range eggs and 4 medium egg yolks
180g golden caster sugar
180g plain flour
9 Lindt Lindor white chocolate truffles
Crème fraîche or cream to serve

You'll also need:

9 x 150ml dariole moulds

Brush inside all the moulds with melted butter, then chill for 5 minutes. Repeat the brushing, making sure the moulds are well coated to stop the fondants sticking when cooked. Tip the cocoa powder into one of the dariole moulds and roll it around until the inside is coated with cocoa, then tip the leftover cocoa powder into the next mould and repeat until all the moulds are coated. Put the moulds back in the fridge while you make the fondants.

Put the chopped dark and milk chocolate in a heatproof bowl set over a pan of barely simmering water (don't let the bowl touch the water) and leave the chocolate to melt gently. When completely melted, stir to combine, then set aside to cool until just warm but still liquid. Stir in the 200g melted butter until combined.

Using an electric hand mixer in a mixing bowl, whisk the eggs and sugar until the mixture is pale, thick and just holds a ribbon shape when you lift the beaters. Sift in the flour and gently fold in until combined. Pour in half the chocolate/butter mixture and mix until just combined, then repeat with the remaining mixture. Pour half the batter evenly into the prepared moulds, then put a Lindor truffle in the centre of each. Top with the remaining batter, then put on a baking tray and chill for 30 minutes.

Heat the oven to 200°C. Bake for 11 minutes from chilled. The fondants are ready when you can see a visible crust on top of each one and they're starting to pull away from the sides of the moulds slightly. Take out and, working quickly, cut one of the fondants to check. If it's done to your liking, take the rest out of the oven. Let the fondants sit for 30 seconds, then invert onto plates, dust with cocoa powder and serve with crème fraîche or cream

Lime and Blueberry Crumble Creams - serves 6

6 shortbread fingers

50g golden caster sugar
25g butter
225g blueberries
3 tablespoons golden caster sugar
300ml double cream
100ml condensed milk
3 limes, zested and juiced (about 100ml juice)

For the crumble, put the biscuits into a food bag and bash to pea-size crumbs using a rolling pin. Gently heat the golden caster sugar in a non-stick pan until it starts to melt in patches. Swirl a few times till you have an even, amber caramel. Take off the heat. Stir in the butter – it will bubble – then stir in the crumbs, working quickly to get them all coated. Spread out over an oiled plate and leave to cool and harden.

Put the berries, golden caster sugar and 1 tablespoon water into a pan, cover and simmer for 3-5 minutes until some berries have popped and they are surrounded with dark juice. Cool completely.

Mix the cream, condensed milk, lime zest and juice in a large bowl – the mix will thicken straightaway. To serve, layer up the berries, lime cream and crunchy biscuit in 6 small glasses or cups to serve.