

WHITE CHOCOLATE, WHISKY & CROISSANT BUTTER PUDDING

Serves 6 in large pasta bowl

Ingredients:

500 ml Milk
500 ml Double Cream
1 Vanilla Pod
3 Whole Eggs
5 Egg Yolks
200 g Caster Sugar
6 Large Croissants
25 g Sultanas
25 g Butter, melted
175 g White Chocolate, grated
3 tbsp Whisky
55 g Apricot Jam
Icing Sugar
½ lt Vanilla ice cream
5g Fresh mint

METHOD:

1. Pre-heat the oven to 200°C. Pour the milk and cream into a pan, add the vanilla pod, and gradually bring to the boil.
2. Place the eggs, egg yolks and sugar together in the mixing bowl with the whisk attachment a mix gently on a low setting.
3. While the cream is heating, slice the croissants and place in an ovenproof dish, slightly overlapping the pieces. Sprinkle with sultanas and pour over the butter.
4. Once the cream has boiled, take it off the heat. Add the egg mixture and chocolate and stir well. Set on one side to allow the chocolate to melt, stirring occasionally.
5. Add the whisky to the cream mixture. Next, using a sieve, strain the cream over the croissants, cover with foil and bake in the oven for 15-20 minutes or until almost set.
6. Remove from the oven, coat the top with the jam, and dust with icing sugar. Caramelize the topping using a very hot grill or, if you have one, a blow-torch.
7. **This is best served at room temperature, with a spoonful of good quality ice cream And a sprig of fresh mint.**