



Millionaire's Bread & Butter Pudding

with Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar

Tony's Chocolonely 55-65 Minutes • Veggie

17A

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Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar



Creme Fraiche



Caster Sugar



Unsalted Butter



Salted Caramel Sauce



Brioche Hot Dog Buns

In collaboration with



Tony's Chocolonely

Tony's Chocolonely are the chocolate makers on a serious mission to end modern slavery in the chocolate industry.

Pantry Items
Milk, Egg

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, bowl, whisk and ovenproof dish.

Ingredients

Ingredients	Quantity
Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar 7) 11)	1
Creame Fraiche** 7)	150g
Caster Sugar	75g
Unsalted Butter** 7)	30g
Salted Caramel Sauce 7)	120g
Brioche Hot Dog Buns 7) 8) 11) 13)	4

Pantry	Quantity
Milk*	6 tbsps
Egg*	2

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	7181/1716	1407/336
Fat (g)	90.5	17.7
Sat. Fat (g)	54.5	10.7
Carbohydrate (g)	194.8	38.2
Sugars (g)	128.2	25.1
Protein (g)	29.1	5.7
Salt (g)	2.15	0.42

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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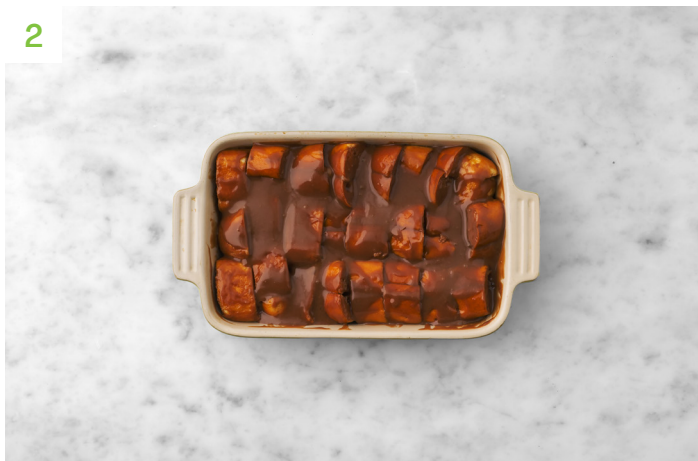
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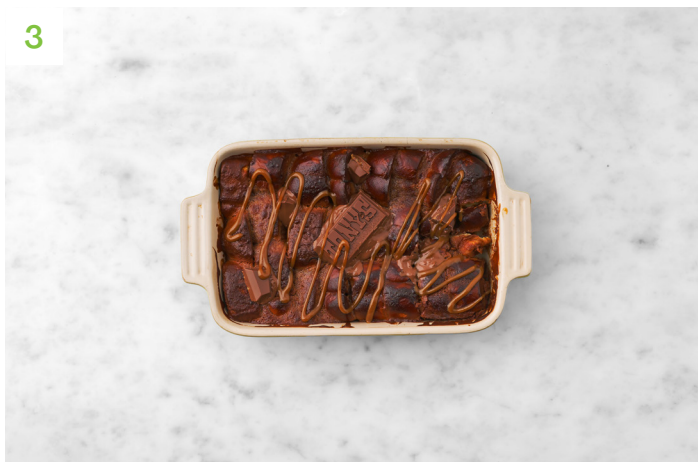
1



2



3



Start the Chocolate Custard

a) Set aside 6-8 whole pieces of **Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar** to decorate your **pudding**. Chop the remaining **chocolate** into small pieces.

b) Add the **creme fraiche**, **sugar**, **unsalted butter**, **chopped chocolate**, **half the salted caramel sauce** and the **milk** (see pantry for amount) into a medium saucepan.

c) Stir on medium heat until the **chocolate** has melted, 3-4 mins. **TIP:** *There may be small pieces of caramel that do not melt.*

d) Pour the **chocolate mixture** into a large bowl and set aside to cool, 5-10 mins.

Build your Pudding

a) While the **chocolate custard mixture** cools, slice the **hot dog buns** widthways to create 2cm thick slices, approximately 6-8 per bun.

b) Once the **custard** has cooled, whisk the **eggs** (see pantry for amount) into the **mixture** until combined.

c) Pop the **bread slices** into the bowl of **chocolate custard mixture**, then toss to coat. Allow the **bread** to soak up the **mixture**. **TIP:** *Do this carefully, as the more custard the bread absorbs, the more delicate it will be.* Leave to soak for at least 30 mins, or ideally 40-60 mins.

d) When your **bread** has 10 mins left to soak, preheat your oven to 200°C/180°C fan/gas mark 6.

Serve your Tony's Dessert

a) Once the **bread** has soaked, lay each slice vertically in a suitably sized ovenproof dish. Pour any remaining **chocolate custard** over the top.

b) Bake your **pudding** on the middle shelf of the oven until set and slightly crisp on top, 18-20 mins.

c) Once baked, allow to cool, then drizzle over the remaining **salted caramel sauce**.

d) Garnish with the reserved pieces of **chocolate** to finish.

Enjoy!