

## Callum's Chocolate Croissant Pudding with Clotted Cream and Berries



Recipe by: Callum Hann - Contestant

### Ingredients

20g butter  
2 chocolate croissants  
50g pistachio nuts  
2 strawberries  
¼ cup raspberries  
1 teaspoon icing sugar  
2 tablespoons freshly squeezed orange juice  
Clotted cream, to serve

#### Custard mixture

1 egg  
2 egg yolks  
¼ cup caster sugar  
300ml thickened cream

#### Chocolate sauce

2/3 cup thickened cream  
80g dark chocolate 70% cocoa

### Method

1. Preheat oven to 160C. Place butter in a small saucepan, place on a low heat and cook until just melted, remove from heat. Cool slightly. Using a pastry brush, brush inside of 2 x 150ml capacity ceramic moulds with melted butter. Line base and two long sides with baking paper. Line base and two short sides with another piece of baking paper.
2. For the custard mixture, place egg, egg yolks and sugar in a medium bowl. Whisk by hand until thick and creamy. Pour in cream and whisk until mixed well.
3. Cut croissants crossways into thin slices, add to custard mixture and stir with a wooden spoon. Using a dessert spoon, spoon croissant pieces into moulds. Evenly divide remaining egg mixture between moulds, ensuring not to overfill them. Place puddings on a baking tray.
4. Place baking tray of puddings into oven and bake for 20-25 minutes, or until custard set and pudding is firm.
5. Place the pistachios onto an oven tray and lightly toast for 1-2 minutes.
6. For the chocolate sauce, fill a saucepan with water until 1/4 full, place saucepan on the heat until just simmering. Place a medium bowl over the saucepan; the base of the bowl should not touch the water. Add cream and chocolate to the bowl. Gently stir until chocolate melts and mixture becomes thick and glossy. Remove from heat and allow to cool. Using a funnel pour half of the sauce into a squirty bottle. Pour remaining sauce into a serving jug.
7. Cut green tops from strawberries, then cut strawberries into thin wedges. Place strawberries and raspberries in a small bowl. Add icing sugar and orange juice and stir with a spoon until mixed well. Set aside to marinate.
8. Remove puddings from oven and stand on bench for 8-10 minutes to cool slightly. In a mortar and pestle, grind the pistachio nuts to a fine powder.
9. Carefully turn out puddings onto a tray.
10. To serve, using squirty bottle, drizzle some chocolate sauce on a serving plate, place one pudding next to sauce, add some of the berries. Using a dessert spoon, place a spoonful of cream on the plate and sprinkle with crushed pistachio nuts. Serve jug of

chocolate sauce to the side.