

# CHARDONS

## DAY 6 – DESSERT

Sticky Toffee Pudding with Toffee sauce and vanilla ice cream

(S), (V), (NF)

*Serves: 12 Persons*



### Recipe Ingredients

#### **Pudding**

- Standard Cake Mix x1
- 250g Raisins
- 2tbsp Cinnamon
- 1tbsp Brown sugar

#### **Toffee Sauce**

- 250g Sugar
- 100ml Water
- 150ml Cream
- 50g Butter

**Not suitable for** (VG), (LF), (GF)

### Evening Preparation

#### **5.45pm**

1. Place the raisins in a jug and pour just enough boiling water to cover them. Leave to soak for 3-4 minutes.
2. Drain carrots and leave on the side.
3. While the raisins are soaking, make a standard cake mix in a bowl.
4. Blitz the soaked raisins and water with a stick blender until smooth.



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5. Add the raisins to the mixture together with the cinnamon.
6. Stir thoroughly then transfer into a baking dish lined with cling film.
7. Sprinkle the top with brown sugar
8. Remove the cake from the oven.
9. Bake in preheated oven at 165°C for approximately 45 minutes. Then leave aside to cool and cover.
10. To make the sauce, place the sugar and water in a small saucepan and put on a high heat.
11. It will start bubbling after a couple of minutes and turning brown.
12. Keep shaking the pan and be careful not to burn the sugar.
13. After approx. 5 minutes the colour will turn dark brown. Turn the heat right down and finish the sauce by gradually adding cream and butter until smooth and golden.
14. Take off the heat and leave on the side ready for service.
15. Remove the pudding from the oven.
16. Put tin of duck in the oven for 10 mins on 150°C.

## Evening Preparation

### **6:00pm**

17. Transfer the pudding onto a chopping board and, using a bread knife, cut off the edges.
18. Portion it into 12 equal pieces and put back into the same dish ready to be warmed up later.
19. Start preparing the quiche.

### **7.50pm**

20. Turn off the oven and put the already portioned pudding back into the oven to warm through.

## To Serve

21. Serve the pudding with caramel sauce and a scoop of vanilla ice cream on top. Dust with icing sugar and add a sprig of fresh mint to finish.

## Dietaries

**(VG)**, **(LF)**, **(GF)** – [Please click here for Banana Cream Pie \(VG\), \(LF\), \(GF\)](#)