

STICKY TOFFEE PUDDING WITH RED CHILLI AND CARAMEL SAUCE



USED BRESC PRODUCTS



Red Chilli puree 450g



Tapenade dates 325g



WOKchilli 450g

INGREDIENTS

4

For the batter

- 200 g sugar
- 170 g Bresc Tapenade dates
- 150 g flour
- 60 g butter
- 10 g baking soda
- 10 g baking powder
- 10 g vanilla sugar
- 2 eggs
- salt

For the sauce

- 280 dark-brown soft sugar
- 125 ml whipping cream
- 20 g Bresc Red chilli puree
- 10 g vanilla sugar
- 60 g butter
- salt

For the garnish

- 5 g Bresc WOK green & red chilli
- cress

PREPARATION METHOD

Grease a baking tin with butter and dust it lightly with flour. Sieve the flour and mix it with the baking soda, baking powder and salt. Mix the butter with the sugar and vanilla sugar in a mixing bowl to make a crumbly consistency. Add the eggs and the date tapenade and mix them all together. Next, add the flour mixture in two parts to make a smooth batter and fill the baking tin with the mixture. Bake in the oven for 40 to 45 minutes at 180°C then allow to cool.

For the caramel sauce, mix the soft brown sugar, the whipping cream, butter, vanilla sugar and salt and bring to the boil. Allow to cook gently for 3 minutes. Remove the pan from the heat and add the red chilli puree, then allow to cool.

Cut the pudding into wedges and serve with the caramel sauce. Garnish with WOK chilli and cress.