



**Miele**

# Chocolate and coffee budino with caramel sauce

By Miele

**1 hour**

Prep time

**1 hour**

Cooking time

**8 Servings**

Serves

## INGREDIENTS

200 g dark chocolate  
100 ml strong espresso coffee  
200 ml pouring cream  
100 g caster sugar  
4 egg yolks

### Caramel sauce

330 g caster sugar  
125 ml water  
130 g brown sugar  
300 ml pouring cream

### To serve

Crumbled amaretti biscuit, to garnish  
Micro mint, optional

## **METHOD**

1. Melt the chocolate with the coffee, cream and sugar in a saucepan, Induction setting 3. Remove from the heat.
2. Cool the mixture to room temperature and whisk in the egg yolks. Pour the mixture into 8 lightly greased aluminium moulds.
3. Place the moulds into a perforated steam container and cover tightly with tin foil. Steam at 90°C for 30 minutes, or until the budinos have set.
4. Remove from the steam oven and allow to cool.

## **Caramel sauce**

1. Place the caster sugar and water into a saucepan and stir over a low heat, Induction setting 3, until the sugar dissolves, approximately 10 minutes.
2. Using a wet pastry brush, brush down the sides of the saucepan to dissolve any sugar crystals.
3. Once the sugar has dissolved, increase to a medium high heat, Induction setting 7, and bring to the boil.
4. Reduce to heat, Induction setting 5 and simmer uncovered, without stirring for 10 minutes or until the mixture turns a light golden colour.
5. Remove from the heat and using a wooden spoon stir in the brown sugar, then the cream (careful, it may splutter), until well combined.
6. Return to a medium heat, Induction setting 5 and cook for 2 minutes or until smooth.

## **To serve**

1. Turn the budinos out onto a plate and pour the caramel sauce over the top. Serve with some crumbled amaretti biscuit and micro mint, if using.