

Recipe 19 – Sticky Toffee Pudding

This recipe is for 6-8 people

■ Ingredients

❖ Sponge

- A. 175g Dates (de-stoned & chopped)
- B. 1 rounded Tsp bicarbonate of soda
- C. 50g butter (salted or unsalted)
- D. 75g Demerara sugar
- E. 75 g Molasses sugar
- F. 2 free range eggs
- G. 175 self raising flour
- H. 1 tsp vanilla extract or paste
- Pinch of Salt (not pictured)

❖ Toffee topping sauce

- I. 250 ml double cream
- C. 80g butter

- E. 80g Molasses sugar

❖ Extra pouring sauce

- J. 300ml Whipping cream
- E. 50g Molasses sugar
- C. 50g butter (salted or unsalted)



Timings –

Prep – 30 mins*, Cooking – 50 mins*,

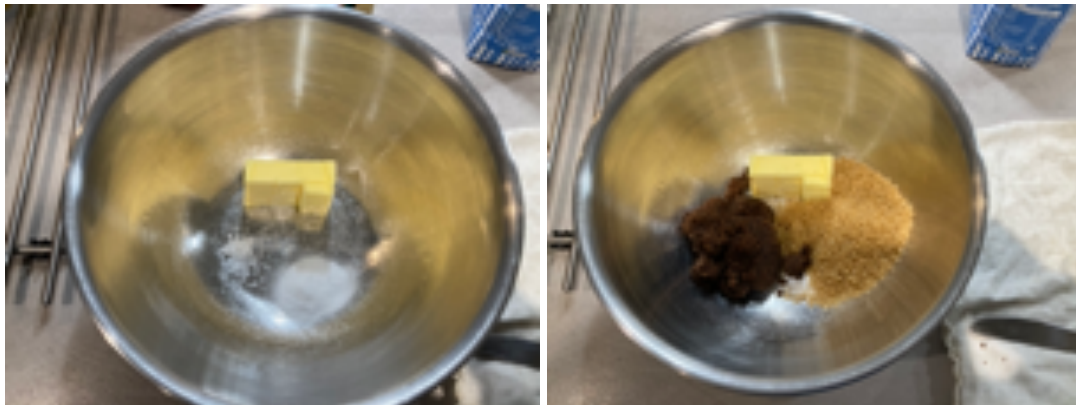
*"The quoted times are an estimated and may vary based upon your experience & chosen ingredients"

Method - Sponge

1. Set your oven to 180 C/Gas mark 4
2. De-stone & chop your dates, in a measuring jug add 275ml of boiling water and add the chopped dates and set aside until lukewarm.



3. Meanwhile in a large bowl add all your other sponge ingredients (Bicarb, butter (cut into small pieces), demerara sugar, molasses sugar, 2 eggs, self-raising flour, pinch of salt, & vanilla extract or paste).



- Mix together until well combined, once your dates & water are lukewarm them add them also & combine.



- Transfer to a food processor and blend the mixture until nearly smooth but with a few specks of dates still visible. (if you do not have a processor you could use a jug blender or a hand blender).



- Butter a baking dish on all sides and pour in the sponge mix.



7. Bake for approx 40mins or until just firm to the touch.



Topping sauce

8. For the topping sauce heat all the ingredients in a pan until fully combined



Extra Pouring Sauce

9. For the topping sauce heat all the ingredients in a pan until fully combined



Finishing

10. Once the sponge is baked, preheat a grill to medium, pour over the topping sauce & place under the grill until bubbling.



11. Serve generous portions with double cream or ice cream whilst still warm.



Hints & Tips

- You can make the batter mix early in the day and keep to one side and cook just before your dinner.
- If you have any leftover (why?) reheat in the microwave rather than oven, always better served warm
- Remember this is a luxury dessert not for every week.

1. Add the potatoes, mix through. Add the stock & ground black pepper.



2. Cover & simmer for 20mins until the potatoes are tender.



4. Allow to cool slightly



5. Using a stick blender, blend the soup until smooth and no pieces of potato or leek appear.



6. Prior to serving add the cream stir in and cook through.



7. Do not allow the soup to boil

8. Serve in warm bowls.



Hints –

You can pre-cook this soup and store in the fridge, but do not add the cream until you are ready to serve.

If you do not have a stick blender, you can also use a jug blender or food processor, you will need to do this in batches and have a second pan available.

You can top with crispy onions (pre-bought) as an option to add texture.