

Light Chocolate Hazelnut Pudding with Pear William Sabayon

Serves 6

Pudding

63g caster sugar
63g icing sugar
125g unsalted butter
8 eggs, separated
63g bitter chocolate- melted
100g sponge crumbs
125g hazelnuts, roasted and sliced
2 dessert spoons plain flour

6 medium sized ramekins, buttered and sugared

Cream the butter and icing sugar, and add the yolks one by one.

Add the melted chocolate then fold in the crumbs, hazelnuts and flour.

Make a meringue using the sugar and egg whites and whip until it forms stiff peaks. Fold into the chocolate mixture.

Divide between the prepared ramekins and cook in a bain marie for 25-30 minutes.

Sabayon

8 egg yolks
180g castor sugar
300ml white wine
60ml pear William liqueur
juice of ½ a lemon
sugared fruits – depending on what is in season

Bring all ingredients together and whisk over a bain marie until the mixture forms a stiff consistency.