

Marbled Chocolate Malva Pudding

This recipe uses a few not-so-typical ingredients for a malva pudding, but the end result is utterly delicious. Buttermilk lends a soft texture and chocolate makes it extra decadent. You can decide whether you want to serve it with custard or vanilla ice cream.

INGREDIENTS

Serves 8

Pudding

250 ml (1 cup) cake flour
5 ml (1 tsp) bicarbonate of soda
2 eggs, beaten
80 ml (1/3 cup) white or light brown sugar
60 ml (1/4 cup) apricot jam
5 ml (1 tsp) vanilla essence
300 ml milk
45 ml (3 tbsp) butter
10 ml (2 tsp) white wine vinegar
40 g good-quality dark or milk chocolate, coarsely chopped
30 ml (2 tbsp) cocoa

Sauce

250 ml (1 cup) milk
80 ml (1/3 cup) butter
80 ml (1/3 cup) white or light brown sugar
5 ml (1 tsp) vanilla essence

METHOD

Pudding

1. Preheat oven to 180 °C and lightly grease our 20 cm Baking Tin with butter.
2. Mix flour and bicarb together in a bowl. Beat the eggs, sugar, jam and vanilla together in another large bowl with an electric beater until light and fluffy.
3. Pour the milk into our 16 cm Milk Boiler or 16 cm Gourmet Low, add the butter and stir over medium heat, until the butter has melted. Remove from the heat and stir in the vinegar – don't be alarmed if the milk curdles, it will not affect the end result.
4. Beat the flour mixture into the egg mixture. Gradually add the warm milk mixture and beat to form a smooth batter.
5. Spoon half the batter into the prepared tin and sprinkle

with half of the chocolate. Whisk the cocoa powder into the remaining batter in the bowl. Add the remaining chocolate and stir through. You have now created a vanilla and a chocolate batter.

6. Add small spoonfuls of the chocolate batter to the vanilla batter in the tin. Use a knife or a cake tester to marble the mixture, creating patterns in the batter. Take care not to overmix. How you mix it will determine the appearance of the marbled effect in the end result.
7. Bake for 30-35 minutes or until a cake tester comes out clean.

Sauce

1. Meanwhile, place all the sauce ingredients in our 16 cm Milk Boiler or 16 cm Gourmet Low. Stir over a medium heat, until the sugar has dissolved. Bring to a boil and simmer for 5-10 minutes to reduce slightly.
2. Prick the warm pudding all over with a fork. Pour the warm sauce over and allow the pudding to absorb it. Gently loosen the pudding from the edge of the tin to allow the sauce to run in under the pudding.
3. Serve the warm malva pudding with ice cream or custard (see tip) and enjoy immediately.

TIP: Homemade Custard

Prepare the custard while the pudding is in the oven. Pour 550 ml milk into our 16 cm Milk Boiler or 20 cm Gourmet Low. Heat over a medium temperature to bring to just below boiling point. Mix 75 ml (5 tbsp) custard powder, 30-45 ml (2-3 tbsp) white or light brown sugar and another 200 ml milk in a bowl to form a smooth mixture. Pour some of the warm milk into the custard mixture and stir until completely smooth. Return the custard mixture to the warm milk and whisk continuously. Bring to a gentle simmer and allow the custard to simmer until cooked and thickened. Season with 5 ml (1 tsp) vanilla essence and serve custard with the warm pudding.

