



CREMORA & COFFEE MALVA PUDDINGS



Ingredients

7 grams Margarine 70% fat
42 grams NESTLÉ Cremora Original
1/30 cups Sugars, Brown
42 grams NESCAFÉ Ricoffy
1/41 cups Cake Flour
5 grams Bicarbonate of Soda 2
1/21 tablespoons Jams And Preserves, Apricot
1 Egg, Whole, Raw, Fresh
15 grams Corn flour, whole-grain, white
15 grams Egg custards, dry mix, prepared with whole milk
1/20 tablespoons Vinegar, cider
1 cups Boiled Water

Instructions

1. Preheat the oven to 190°C and grease a 12-hole muffin tin.
2. In a medium-sized mixing bowl, whisk the margarine, apricot jam, ¼ cup of sugar and 2 tablespoons of your granulated coffee with an electric beater for 3-4 minutes until combined. Add the egg, vinegar and ¾ cup of water to the bowl and whisk for 1 minute until well combined.
3. Sieve in 2 tablespoons of NESTLÉ Cremora Original, cake flour and bicarbonate of soda. Gently fold the dry ingredients through until just combined. *Chef's Tip: Cremora adds extra creaminess to the malva pudding!
4. Divide the batter between the muffin tin holes and bake for 10-12 minutes or until golden brown and a toothpick inserted in the centre comes out clean. *Chef's Tip: Prepare the coffee sauce and custard while the puddings bake!
5. In a small bowl, whisk together 1 cup of boiling water, the cornflour, remaining tablespoon of coffee granules and a tablespoon of sugar and microwave for 1-2 minutes, whisking every 20 seconds until the sauce has thickened. Set aside for later
6. In another bowl, whisk the custard powder, 1 cup of boiling water and 1 tablespoon of Cremora until dissolved. Microwave the mixture for 30-45 seconds, stirring every 20 seconds, until the custard has thickened. Set aside for later.
7. Immediately as the puddings come out the oven, poke a few holes, with a toothpick, into each pudding. Divide the coffee sauce over the puddings in the muffin tin and allow the puddings to soak up the sauce for about 5 minutes.
8. Serve the mini-malva puddings with the creamy custard and ENJOY!

Nutrients

30 Minutes

Carbohydrates	21.28
Energy	92.67
Fats	2.23
Protein	1.91