

AINSLEY HARRIOTT'S CHOCOLATE PUDDINGS

Dinner party dessert

Get puddings ready and chill, take out of fridge when guests arrive, slip into oven as you clear the table after first course.

Serves 6

Degree of difficulty: Medium

You need:

185g dark chocolate
185g butter
3 eggs plus 3 extra yolks
6 tbs caster sugar
3 tsps plain flour
Cocoa powder for dusting
Creme Fraiche to serve

Method:

Pre-heat oven to 230C.

Break chocolate into heatproof bowl and set over pan of simmering water. Add butter and leave to melt. In separate bowl, whisk eggs, yolks and sugar until thickened. Whisk in melted chocolate mixture, sieve over the flour and quickly fold in.

Divide mixture between six buttered moulds. Bake puddings for **six minutes** until outside is set but centre is still soft. Turn each pudding onto a plate and lift off moulds.

Place a spoonful of creme fraiche on top of each pudding and dust with cocoa. Serve immediately.