



DARKEST CHOCOLATE GINGER PUDDING

Preparation time: 30 mins, plus chilling

Cooking time: 5 mins

Safeway Sunflower Oil for greasing

175g (6oz) Safeway Ginger Nuts,
finely crushed

50g (2oz) butter, melted

CHOCOLATE FILLING:

2 x 200g bars Safeway Plain
Chocolate

50g (2oz) icing sugar

3 pieces stem ginger, finely chopped,
plus 30ml (2tbsp) of the stem
ginger syrup

45ml (3tbsp) dark rum or milk

1 x 200g carton Safeway
Fromage Frais

1 x 142ml carton Safeway Double
Cream, lightly whipped

TO SERVE:

1 x 142ml carton Safeway Double
Cream, lightly whipped

8 slices stem

ginger

cocoa for dusting

1 Oil the base and sides of a 20cm (8in) loose-based cake tin, then line with greaseproof paper and oil again.

2 Stir the ginger nut crumbs into the butter until well mixed. Press down onto the base of the tin. Chill the mixture in the fridge until firm.

3 Break the chocolate into a nonstick saucepan; add the icing sugar, stem ginger and syrup and the rum or milk. Melt over a very gentle heat, stirring occasionally until smooth. Tip the mixture into a bowl, beat in the fromage frais and cool for 10 mins.

4 Fold the whipped cream into the cooled chocolate mixture, then pour into the tin. Cover with foil and chill in the fridge until firm.

5 To serve, carefully remove the pudding from the tin and strip away the lining paper. Place it on a plate and spoon 8 dollops of cream around the edge of the pudding. Top each one with a slice of stem ginger and dust lightly with cocoa.

MAKE IT EASIER

Prepare the chocolate pudding up to 4 days in advance and store, covered, in the fridge, or freeze before decorating for 1 month. Thaw in the fridge overnight, then decorate as described in step 5.