



BLACK TREACLE AND MEANTIME CHOCOLATE PORTER PUDDING
BY ADAM GRAY

Cooking Time: 60 minutes

Serves: 8

INGREDIENTS

For the Chocolate Porter and treacle pudding

175g plain flour

50g cocoa powder

1 tsp baking powder, heaped

1 tsp bicarbonate soda, heaped

2 eggs

150ml Meantime Chocolate Porter, plus extra to brush on the puddings after cooking

150ml rapeseed oil

2 tbsp black treacle

75g caster sugar

Butter for greasing

For the Chocolate Porter custard

600ml Meantime Chocolate Porter

300ml double cream, at room temperature

5 egg yolks

50g caster sugar

To serve

32 Griottine cherries

Micro cress

Method

1. Start by reducing the chocolate porter, which will be used for the custard later on. Boil the beer in a pan and reduce by half. Put to one side
2. Set the oven to 170°C/gas mark 3.5
3. To make the sponge, sieve the dry ingredients (plain flour, baking powder, bicarbonate of soda and cocoa powder) together into a mixing bowl. In another bowl whisk the eggs, beer, treacle, sugar and oil together. Then mix the wet ingredients into the dry ingredients, whisking until smooth
4. To make removing the sponges from the dariole moulds easier, grease the 8 individual moulds and put a circle of parchment paper in the base of each one
5. Fill the moulds halfway with the sponge mix and bake for 15 minutes, until cooked through. Take them out of the oven and let cool slightly in the moulds
6. When cool enough to handle, remove from the moulds and slice them in half lengthways, use a pastry brush to coat the cut sides with a little of the beer to keep them moist
7. Make the custard by adding the double cream and reserved reduced porter to a pan and bring them to the boil. In the meantime, whisk the egg yolks and sugar together in a heatproof bowl until smooth and pale
8. While whisking continuously, slowly pour the beer mixture and boiling cream onto the eggs and keep going until smooth. Put the custard back in the pan and heat, while stirring occasionally with a spatula, until the mixture reaches 80°C. If you do not have a thermometer, you can tell that the custard is ready by dragging your finger across the back of the spatula and making sure that the custard remains in place, which will mean it is thick enough. Make sure you do not overheat the custard or it will scramble
9. To serve, pass it through a fine sieve and spoon some of the custard onto each plate. Place the sponge halves on the custard and add four Griottine cherries to each plate. Top each cherry with micro cress and serve with extra custard on the side

Recipe courtesy of [.greatbritishchefs.com](http://greatbritishchefs.com)