

Christmas time pudding chomeur with mapple syrup

Recipe for 4

Description

Classic & old fashioned yet amazing Quebec dessert recipe.

Note

Primordial to have the right proportion of pudding and syrup for the final result not to be dry.

Ingredients

Pudding

- 75 Gr Butter
- 110 Gr Sugar
- 1 Unit(s) Egg
- 125 Gr Flour
- 1.50 Tsp Baking powder
- 60 Ml Milk
- 5 Ml Maple syrup

Syrup

- 700 Gr Brown sugar
- 120 Ml Maple syrup
- 300 Ml Water
- 125 Ml 35% cooking cream

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Pudding Chomeur

In a medium sauce pan, bring to a boil the brown sugar, the maple syrup, the water and the cream. Reserve.

Flour and the baking powder together.

Butter and sugar altogether in a kitchenaid until a ruban comes out. Then add the egg.

With a rubber spatula fold in the flour mix and keep on mixing while incorporating the liquids.

Syrup

Bring everything to a boil. Reserve.

Cooking

Pour in a medium cooking mold the mixture and then slowly and gently the syrup all over. Off in the oven at 400F for 35-40mins, until a golden brown coloration is on top and crisp. Make sure the very center of the pudding is cooked (verify with a knife, it has to come out clean).

Bon appétit!