

Maple Pudding Chomeur, sherbert, wild berries

Recipe for 4



Description

One of the most popular and well known quebec desserts, a cake cooked in a maple syrup preparation that is great all year round.

Ingredients

Chomeur 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

Seasonal berries

- 0.25 Tray(s) Strawberry
- 0.50 Tray(s) Raspberries
- 0.25 Tray(s) Blueberry
- 0.25 Tray(s) Blackberries

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **395 F°**

Chomeur pudding

Mix flour and baking powder and sift.

In a electric mixer, mix butter and sugar to obtain a smooth texture. Make sure all sugar crystals have dissolved.

Syrup

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

Garnish

- 4 Leaf(ves) Mint
- 4 Scoop(s) Red berries sorbet

Add the egg and mix well.

By hand, incorporate the flour mix with a spatula. Incorporate the liquids using the same method.

Syrup preparation

In a pan, bring to a boil the brown sugar, syrup, water and cream. Set aside.

Cooking the pudding

Pour the pudding in oven proof molds and then delicately pour the syrup on top.

Place the molds in a preheated oven at 400°F and bake for approximately 35 minutes.

Check the doneness with a knife. The blade must come out dry and warm to the touch.

Plating

Fill the pudding mold with cut red fruits.

Sprinkle powdered sugar and place a large scoop of red berry sherbet. Add a small mint leaf.

Bon appétit!