

Maple syrup pudding - Virtual Workshop version

Recipe for 2

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
- 100 Ml Milk
- 5 Ml Maple syrup

Syrup

- 250 Ml Maple syrup
- 250 Ml 35% cooking cream

Preparation

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

To prepare before class

Make sure all of your ingredients are out and weighed.

You will need :

1 mixing bowl, 1 whisk, 1 cake mould, 1 spatula and 1 small cooking pot.

Pudding Chomeur

Put the flour and the baking powder together.

In a different bowl, add in your tempered, soft butter with the sugar. Mix until smooth and thick. Add in your egg and slowly mix it in.

With a rubber spatula fold in the flour mix and keep on mixing while incorporating the milk, finishing with the flour.

Finally, add in your small quantity of maple syrup.

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 or vice versa. Put 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!