

CHOCOLATE MALVA PUDDING

Serves 20

INGREDIENTS

For the malva pudding:

- 1 tbsp margarine, softened
- 3 tbsp apricot jam
- ½ cup sugar
- 2 eggs
- ¾ cup low-fat milk
- 1 tsp white vinegar
- 1¼ cup cake flour
- 1 tsp bicarbonate of soda
- ½ tsp salt

For the chocolate syrup:

- ½ cup low-fat milk
- 4 tbsp margarine
- 1 slab (85g) NESTLÉ Aero Milk Chocolate

Serving suggestion:

- Whipped cream
- Fresh strawberries

METHOD

For the malva pudding:

1. Preheat the oven to 180°C and grease a rectangular baking dish (25x20cm).
2. In a medium mixing bowl, sieve the flour, bicarbonate of soda and salt and stir to mix.
3. In a large mixing bowl, beat the margarine, apricot jam and sugar for 5 minutes.
4. Add the eggs, one at a time, until fully incorporated. Add the vinegar and milk and beat until well combined.
5. Fold the dry ingredients into the wet ingredients until just incorporated.
6. Pour the batter into the greased dish and bake for about 35 minutes or until a skewer inserted in the centre comes out clean.

For the chocolate syrup:

1. Five minutes before the malva is ready to remove from the oven, prepare the chocolate syrup. Combine the milk and margarine in a medium microwave-safe bowl and heat in the microwave until hot, about 2-3 minutes.
2. Break the NESTLÉ Aero Milk Chocolate into smaller pieces and add to the hot milk. Stir until melted and smooth.
3. Remove the malva from the oven and poke holes into it using a skewer. Immediately pour the warm chocolate syrup over the malva pudding. Allow to soak in slowly.
4. Serve immediately with whipped cream and strawberries and ENJOY!