

MALVA PUDDING

Preheat the oven to 180°C. Grease a 30 cm x 15 cm x 5 cm baking dish with butter. Sift flour, salt and bicarbonate of soda together in a mixing bowl. In another mixing bowl, whisk together egg and sugar until light and fluffy, then whisk in apricot jam. Melt butter in a pan and add milk. Add the dry ingredients to the egg mixture, alternating with the milk mixture, and mix until incorporated. Scrape down the sides of the mixing bowl, add vinegar and mix thoroughly. Pour the batter into the prepared baking dish. Bake for 30 to 35 minutes or until golden brown.

Sauce

To prepare the sauce, combine all the ingredients in a pan and bring to the boil; stir until the sugar has dissolved. Take the pudding out of the oven, poke holes in it and pour the hot sauce over, allowing it to soak in.

Serves 12-15

360 g cake wheat flour
pinch of salt
15 ml bicarbonate of soda
3 eggs
600 g sugar
45 ml apricot jam
45 ml melted butter
750 ml milk
15 ml vinegar

125 ml cream
60 ml butter
100 g sugar

MINI SALTED DARK CHOCOLATE TARTS

Sugar dough

To make the dough, whisk butter and sugar until just mixed. Add yolks slowly and mix until combined. Mix in flour and salt until just incorporated; do not overmix. Bring dough together and flatten. Cover with cling wrap and refrigerate for 1 to 2 hours.

Tart filling

To prepare the filling, bring milk and sugar to the boil. Beat egg yolks and add, stirring continuously. Add chocolate and stir until completely melted. Add salt to taste. Strain the mixture through a sieve into a bowl and cover with cling wrap. Set aside. Preheat the oven to 180°C. Roll the sugar dough out to 3 mm thick. Cut into rounds slightly bigger than mini tart moulds. Line the moulds gently with the dough, ensuring there are no cracks or holes. Place a piece of baking paper inside each one, fill with uncooked rice and bake blind for 10 to 12 minutes. Remove from the oven, remove the baking paper and rice, and allow to cool.

Reduce the oven temperature to 140°C. Pour the salted chocolate filling into the tart cases (still in the moulds) about three-quarters full and bake for 15 minutes or until set. Remove and allow to cool before unmoulding gently.

Makes 24 mini tarts

250 g butter
125 g icing sugar
87 g egg yolk (about 6 egg yolks)
375 g cake wheat flour
pinch of salt

500 ml milk
75 g sugar
100 g egg yolk (about 7 egg yolks)
150 g dark chocolate
pinch of salt

