



BAKED CHOCOLATE PEAR DELIGHTS

Prep: 35min – Makes 5 – Easy

40g butter
50g dark chocolate
55g flour
½ tsp baking powder
50g ground almonds
50g sugar
7g vanilla sugar
a pinch of salt
1 egg
1 egg yolk
90ml milk
1 tsp pink peppercorns + extra for sprinkling
200g tined pears, drained

1. Preheat the oven to 180°C fan.
2. Grease 5 molds with a bit of butter and refrigerate until needed.
3. Melt the chocolate with the butter.
4. In a bowl, mix the flour, baking powder, ground almonds, sugar, vanilla sugar and a pinch of salt.
5. In a separate bowl, beat the egg, egg yolk and milk and add to the dry ingredients.
6. Add the melted chocolate mix and stir until smooth.
7. Crush a teaspoon of the pink peppercorns and incorporate into the batter.
8. Cut a fan shape into the 'back' of each pear wedge.
9. Take the ramequins out of the fridge and distribute the pear wedges between them.
10. Pour over the chocolate batter, sprinkle with a few pink peppercorns and bake for 12 minutes. You want the centre to still be quite gooey. Serve warm.