



# Miss Windsor's Chocolate Queen Pudding!

**Preparation time: 40 mins**

**Cooking time: 1 & 1/4 hrs**

**Serves 6-8 delightful guest!**

## Ingredients

- 210g (2 & 1/3 cups) brown bread crumbs
- 80g (1 cup) grated dark chocolate
- 30g (just under 1/4 cup) caster sugar - for the pudding mixture.
- 90g (1 cup) caster sugar - for the meringue.
- 1 pint (20 US fl oz.) whole milk
- 2 egg yolks
- 2 egg whites - for the meringue.
- zest of a lemon
- zest of a small orange
- optional: grated nutmeg

## Equipage

- coffee grinder or similar implement!
- electric whisk
- pie dish (medium size)

## Method

1. Darlings, please wash those grubby little mitts of yours in readiness for some "regal" culinary action!
2. Preheat your oven to 140°C / 120°C Fan / 275°F / gas mark 1.
3. Prepare your breadcrumbs by whizzing the brown bread in a coffee grinder or similar kitchen implement!
4. Grate the chocolate using a cheese grater - be careful not to shred a finger or two!
5. Transfer the breadcrumbs to a large mixing bowl.
6. Now, reach for a large saucepan and pour in the milk, followed by the grated chocolate.
7. Bring to the boil, then remove from the hob and sprinkle over the breadcrumbs and stir.



8. Allow the mixture to cool completely.
9. When the mixture has cooled, pour in (30g / just under 1/4 cup) of caster sugar.
10. Add 2 egg yolks, zest of a lemon and orange, and some grated nutmeg, then merrily stir together with a wooden spoon.
11. Grease your pie dish and gently pour in the mixture - set to one side.
12. Using an electric whisk, beat the egg whites until stiff n' dry, then fold in the remaining caster sugar.
13. With a pallet knife gently spread the meringue over the top of the pudding, then place on the middle shelf of your oven and bake for approximately 1 & 1/4 hours.
14. Your pudding is ready when the meringue has risen and browned a little.
15. Darlings, serve this scrumptious pudding on your best bone china vessel. Miss Windsor opted for an elegant dish by "Spode" - just perfect for Her Majesty The Queen's dining table!
16. GOD SAVE THE QUEEN!

*Miss Windsor x*