

CHOCOLATE PUDDING WITH BC HONEY CANDIED HAZELNUTS



INGREDIENTS

BC Honey Candied Hazelnuts:

1 cup BC Hazelnuts, whole, blanched or roasted 250 ml

¼ cup BC Honey 60 ml

For the Chocolate Pudding:

⅔ cup Granulated Sugar 180 ml

¼ cup Cocoa 60 ml

¼ cup Corn Starch 60 ml

2 cups BC Whole Milk 500 ml

¼ cup BC Whipping Cream 60 ml

1 ½ tsp Vanilla 9 ml

1 tbsp BC Butter, salted 15 ml

½ cup BC Whipping Cream 125 ml

2-3 tbsp Powdered Sugar 30-45 ml



DIRECTIONS

BC Honey Candied Hazelnuts:

1. Preheat oven to 400 F.
2. In a medium bowl, combine BC Hazelnuts and BC Honey.
3. Using a parchment or silicone mat-lined baking tray, place honey-coated hazelnuts on the tray.
4. Separate the hazelnuts and place in the oven. Bake for 5 minutes.
5. Toss the hazelnuts around and continue to bake for another 5 minutes.

6. When the honey appears light amber, remove the tray from the oven and set aside for another 10 minutes to cool.
7. Move the candied hazelnuts to a separate plate for later use.

For the Chocolate Pudding:

1. Put the first 5 ingredients in a pot. Whisk to combine.
2. Over medium-high heat, bring the mixture to a boil.
3. Continue to boil for 1 minute.
4. Remove from heat and add vanilla and BC Butter.
5. Divide hot pudding between 4 dessert dishes or glasses.
6. Loosely cover with plastic wrap and cool in the refrigerator.
7. While waiting, whip BC Whipping Cream and powdered sugar until stiff.
8. When the pudding is cool, garnish with whipping cream and BC Honey Candied Hazelnuts.