



Salted Dark Chocolate Pudding

with no-churn porter and Anchor Cream Cheese ice-cream

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

This no-churn ice cream will change the way you perceive and serve an old favourite. Using an ice cream base with our heat and acid stable Anchor Cream Cheese, you can create any flavour ice cream that will hold its shape and appearance for longer, even on hot desserts. This is a perfect recipe if you don't have an ice cream machine.

There are many new flavours and styles of dark beers on the market today which are awesome when used to create something unique but on trend while helping to highlight a lesser-known craft beer in your menu. Paired with this decadent chocolate pudding and warm caramel sauce... your guests will be in heaven.



Salted Dark Chocolate Pudding

INGREDIENTS

90g Mainland Unsalted Butter	360g self-raising flour
100ml Anchor Blue Top Milk	1 tsp flake sea salt
150g dark chocolate (or chocolate of choice)	400g soft brown sugar
180g cocoa powder	100ml whiskey of your choice
	200ml hot water

METHOD

Pre-heat oven to 170°C.

Melt the chocolate and butter together in a double boiler.

Sift flour, sea salt, half of the sugar and half of the cocoa. Save the rest to finish puddings before cooking.

Make a well in the middle of the dry ingredients and add the chocolate and butter mix.

Add egg and the milk, mix until smooth and just combined (do not over work/mix as this will cause the end product to dry out too much. Divide mixture into chosen dishes and sift the cocoa and sugar mix evenly over all dishes.

Top each pudding evenly with whiskey and hot water and bake for 12–15 mins (depending on size).

To serve: top with ice cream, milk crumb, caramel sauce and your choice of garnish – chocolate balls, grated chocolate, raspberry compote, almond crumble or toasted nuts.

Coffee Porter Ice Cream

INGREDIENTS

250g Anchor Fresh Cream, whipped
250g Anchor Cream Cheese, softened
140g sweetened condensed milk
1 tsp vanilla paste
500ml coffee porter, reduced to 100ml

METHOD

Combine cream cheese, vanilla and condensed milk into a bowl and mix until lump free. Add reduced porter and mix thoroughly.

Whip the fresh cream to soft peaks and fold into the cream cheese mix.

Place into an airtight container of choice and place in freezer for 5 hours or until set.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.



Anchor Cream Cheese, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.

Caramel Milk Crumb

INGREDIENTS

200g Anchor Milk Powder	40g corn flour
125g Mainland Unsalted Butter	65g caster sugar
125g plain flour	75g white chocolate, melted

METHOD

Preheat oven to 140°C. Line large rimmed baking sheet with baking paper.

Combine milk powder, flour, sugar, corn flour and flake sea salt in medium bowl and toss to mix evenly.

Add the melted butter and stir with a fork until clusters start to clump up.

Spread mixture evenly on lined tray.

Bake until crumbs are dry and crumbly but are slightly caramel in colour, about 12 minutes.

Leave crumb to cool slightly and return to a bowl, pour over and toss through the melted white chocolate and leave in a cool dry spot to set.

Refrigerate in an airtight container until ready to use.

Tip

The sky is the limit with this ice cream base! Super easy, super quick and super effective. Be wild with different beers and liqueurs or just the classic vanilla bean.