



MARISCO

VINEYARDS

MARLBOROUGH • NEW ZEALAND

The King's Wrath – Pinot Noir

Molten Chocolate and Raspberry Puddings

125 grams dark chocolate, chopped	½ cup frozen raspberries
125 grams butter, diced	To serve
3 eggs	icing sugar for dusting
1 teaspoon vanilla extract	mascarpone or softly whipped cream for serving
½ cup caster sugar	4 x 1 cup capacity ovenproof ramekins, lightly greased
½ cup plain flour	
pinch of salt	

Preheat the oven to 180°C.

Put the chocolate and butter in a heatproof bowl set over a saucepan of simmering water and leave to melt, stirring occasionally until smooth. Don't let the base of the bowl touch the water and don't let the chocolate get too hot.

Lightly whisk the eggs and vanilla in a large bowl then add the sugar, flour and salt and whisk until smooth.

Pour in the melted chocolate and mix gently to combine.

Divide the batter evenly between the ramekins then dot the raspberries over the top.


Place the ramekins on an oven tray and bake for about 15 minutes or until the sides are set but the centre is still a little soft.

To serve: Place the ramekins on saucers and dust the puddings with icing sugar. Top with cream and serve immediately. **Serves 4**

Cook's note: You can prepare these decadent, easy chocolate puddings a couple of hours ahead, then top with the raspberries and bake while you're eating the main course.



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Learn more about The King's Wrath Pinot Noir
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