



Green & Black's Chocolate and Raspberry Croissant Pudding

Ingredients

1 Tbsp	Unsalted butter
100 grams (1 bar)	Green & Black's 70% chocolate, chopped into rough chunks, plus 1 tbsp finely grated
4	Croissants
100 grams	Frozen raspberries, or fresh in season
100 grams (1 bar)	Green & Black's Milk chocolate, chopped
3	Large free-range eggs, beaten

Directions

Preheat the oven to 350°F.

Grease a two quart, ovenproof dish with the unsalted butter and dust with grated dark chocolate.

Tear the croissants into chunks and place in the ovenproof dish. Sprinkle the frozen raspberries and chunks of the dark chocolate over the top. Set the dish aside while you prepare the custard mixture.

In a small saucepan, bring the half-and-half up to a boil. Remove from the heat and gently stir in the milk chocolate until melted.

Add the eggs and quickly mix in until well combined. Pour the mixture over the croissants and raspberries. Push the croissants down into the custard so that they soak up a little of the liquid.

Bake in the preheated oven for 20 minutes or until the custard is just set.

Serve hot from the oven with ice cream.

Serves 6-8