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PEAR AND DARK CHOCOLATE CROISSANT PUDDING

Made with Il Granino Croissant

There is nothing more satisfying on a cold, rainy day than tucking into a heartwarming chocolate pudding and this one has a twist! I included Il Granino croissants in this recipe and not only is the combination of pear and dark chocolate to die for, it is a cinch to make. Once you have laid your eyes and lips on this you will find it hard to return to plain old pudding recipes.

INGREDIENTS

4 x Il Granino croissants, cut in half lengthways, then torn in two
2 pears, sliced very thinly
80g dark chocolate finely chopped
1 cup cream
1 cup milk
4 eggs
2 tbsp raw sugar
1 tsp vanilla paste
1 orange zested

TO SERVE

Ice Cream
Double cream

METHOD

Pre-heat oven to 180°C. Butter a 27cm diameter oven proof dish (we used a quiche dish).

In a bowl, whisk together the cream, milk, eggs, sugar, vanilla and zest.

Arrange the croissant pieces in the well-buttered dish, overlapping the slices. Tuck pear slices and chocolate between the layers of croissant. Pour cream mixture over the dish and allow to soak for 10 minutes.

Bake for 40-50 minutes until the custard is set and the pudding is puffy and golden.



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