



THE WHITE HART
AT FYFIELD

Sticky toffee pudding, toffee sauce

Ingredients (Serves 6)

Sticky Toffee Pudding:

50g unsalted butter, softened
100g caster sugar
50g soft dark brown sugar
1 egg, beaten
200g self-raising flour
1 tsp baking powder
150g chopped pitted dates
1 tsp bicarbonate of soda
280ml boiling water

Toffee Sauce:

250g brown sugar
250ml double cream
250g unsalted butter

Garnish:

Vanilla ice cream

Recipe

Sticky Toffee Pudding:

Line a baking tray (approximately 30x20x12cm) with greaseproof paper.

Place the dates in a bowl. Add the bicarbonate of soda and cover with the boiling water. Let it stand to allow the dates to soften.

Cream the butter and both sugars until pale. Mix in the egg. Gradually add the flour and the baking powder until combined. Add the date/water mixture gradually and combine thoroughly.

Pour the mixture into the lined baking tray and bake at 160C degrees for 30-35 minutes, until cooked (insert a knife into the centre and when it comes out clean it is ready). Let the pudding cool and cut into squares.

Toffee Sauce:

Bring the brown sugar and cream to the boil. Remove from the heat and stir in the butter.

To Serve:

Serve the pudding warm (microwave for 1 minute). Pour over the toffee sauce and top with a quenelle of puree. Garnish with a scoop of vanilla ice cream and enjoy!



South East England
Restaurant of the Year



2 AA rosettes for culinary excellence