

CROISSANT AND BUTTER PUDDINGS WITH FRESH CREAM

{SERVES 6}

INGREDIENTS:

- 6 butter croissants
- Butter, to spread
- 250ml fresh cream
- 2 eggs
- 3 T sugar
- 1 t vanilla
- 15ml brandy
- 75g good quality dark chocolate pieces

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Grill Grid and Fenced Roast Rack and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Slice croissants in half and butter evenly.
4. Whisk cream, eggs, sugar, vanilla and brandy until sugar is dissolved.
5. Press half a buttered croissant into a little cup, add some chocolate and press in the remaining half adding more chocolate on top. Do the same with each cup.
6. Pour the custard carefully over each cup and allow to soak through, topping up as needed.

NOTE: Don't overfill the cups as they rise up like little soufflés while baking and overflow. Bake for 20 minutes and serve hot with fresh cream.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.