



Antony Morrell Thompson

“SEXY” TOFFEE PUDDING

"If the relatives don't kill you, this will!"

INGREDIENTS:

4oz (100g) butter
3 tbsp golden syrup
4oz (100g) soft ground sugar
1/4 pint (150ml) milk, mix with
1/4 pint (150ml) double cream
6 slices Panettone, cut into soldiers
Ben & Jerry's English Crunchy Toffee Ice Cream

METHOD:

Preheat the oven to 190oC/375oF/Gas 5.

Melt the butter in a saucepan with the golden syrup and sugar. Allow to bubble for 5 minutes.

Heat the milk and cream and dip each Panettone soldier into this mixture.

Arrange them in a baking dish and, between each layer,
a little of the toffee mixture, pouring the remainder over the top.

Place in the oven and serve when hot. It can sit in a low oven until the time is right.

Serve with ice cream.

Alternatively, forego pudding and serve warm for breakfast the next morning!