

Less than 1 hour

Serves 6

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Ingredients:

- 6 plain croissants, halved horizontally
- $\frac{2}{3}$  cup (160ml) chocolate nut spread
- 1 packet (100g) hazelnuts, lightly toasted and chopped (almond or pecan nuts work well too)

Custard:

- 1 cup (250ml) milk
- 2 cups (500ml) cream
- $\frac{1}{2}$  cup (125g) castor sugar
- 1 tsp (5ml) vanilla extract or vanilla essence
- Pinch nutmeg
- Pinch salt
- 4 eggs

Method:

1. Preheat oven to 180°C.
2. Grease a 2L ovenproof dish.
3. Spread croissants with  $\frac{1}{2}$  chocolate spread.
4. Arrange croissants in an overlapping layer in a prepared dish.
5. Sprinkle croissants with  $\frac{1}{2}$  hazelnuts.
6. Heat milk and cream.
7. Whisk castor sugar, vanilla, nutmeg, salt and eggs together and slowly whisk in warm milk mixture.
8. Pour custard over croissants and set aside for 5-10 minutes.
9. Bake for 20-25 minutes until set and golden.
10. Remove from oven and rest for 10 minutes.
11. Melt remaining chocolate spread in the microwave for 10-15 seconds.

12. Drizzle melted chocolate spread over pudding.
13. Sprinkle with remaining hazelnuts and serve.