



Chocolate Pudding

Ingredients

- 1 $\frac{3}{4}$ cups whole milk
- $\frac{2}{3}$ cup heavy cream
- $\frac{1}{4}$ cup cornstarch
- $\frac{3}{4}$ cup sugar
- 3 T cocoa powder
- 3 large eggs
- $\frac{1}{4}$ t salt
- 2 $\frac{1}{2}$ ounces bittersweet chocolate, coarsely chopped

Directions

- In a saucepan, combine the milk and cream; heat to just under a boil.
- Meanwhile, in a mixing bowl, combine the cornstarch and sugar; sift in the cocoa powder; whisk until blended.
- In another bowl, whisk the eggs with the salt until blended, then add to the sugar mixture and whisk until well combined.
- Slowly add half of the hot milk mixture to the egg mixture while whisking constantly.
- Pour the combined egg mixture back into the pan with the rest of the milk mixture; cook over medium heat, whisking constantly, until the mixture has visibly thickened and reads 208° on a thermometer, should take about 5-7 minutes, depending on how cold your eggs are.
- Immediately pour contents of the pan through the sieve.
- Add the chocolate and allow to melt
- When the chocolate has melted, blend with an immersion blender for a full 5 minutes until no lumps are visible.
- Stop the blender and scrape down the sides of the container with a rubber spatula.
- Immediately portion pudding into individual cups; let cool, and serve at room temperature, topped with whipped cream.