

TRIPLE CHOCOLATE PUDDING

Ingredients:

(Serves 6)

Takes 25 minutes to put together, plus
3 hours cooling/chilling

3 tablespoons unsalted butter

3 tablespoons cornstarch

1 ounce unsweetened chocolate

3 cups whole milk

1 cup sugar

¼ cup cocoa powder (I used Hershey's)

3 large eggs plus 1 egg yolk

¼ cup heavy cream

1 teaspoon vanilla extract

4 ½ ounces semisweet chocolate (no more than 62% cacao)

1/8 teaspoon fine sea salt (I used Kosher salt)

1 tablespoon dark rum

Whipped cream and shaved chocolate for topping (optional)



Directions:

Melt the butter in a heatproof bowl or double boiler over a saucepan of hot (not simmering) water. Add the chocolate (you can chop if you wish) and stir until melted and smooth. About 5 minutes. Remove the bowl (or top of double boiler) from the saucepan, and set aside.

Whisk the remaining 2/3 sugar, cocoa, cornstarch, and salt in a medium bowl. Whisk in the eggs, egg yolk, and cream. Set aside.

Heat the milk and 1/3 cup of sugar in a medium saucepan over medium heat until it is steaming. You'll see little bubbles around the edge of the milk. Do not overcook.

Gradually whisk half of the hot milk mixture into the sugar/cocoa mixture, whisking constantly.



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Directions:

Then pour that mixture back into the saucepan with the remaining hot milk mixture. Whisk constantly and bring to a boil. Scrape the sides of the pan often. When it starts to boil, reduce the heat to low and let bubble for 30 seconds.

It will thicken a lot!

Remove the saucepan from the heat. Strain the pudding through a sieve (with big holes) into a medium bowl. Add the melted chocolate mixture, rum, and vanilla, and whisk well.

Spoon the pudding into 6 jars or dessert bowls. Cover each with plastic wrap. The wrap can touch the pudding surface. Pierce with the tip of a small knife. Let the pudding cool at room temp for 1 hour. Then refrigerate the pudding until chilled, *at least 2 hours*. [This can be made up to 3 days ahead.]

Remove the plastic wrap and top with whipped cream and shaved chocolate.

To shave chocolate, use either a grater or a knife. They make different looking pieces.