

Budino di Cioccolato

Serves 4

- 240 ml milk
- 120 ml heavy cream
- 66 g white sugar
- 1 T cornstarch
- 45 g cocoa powder
- 2 T boiling water
- 2 egg yolks
- 1 tsp vanilla extract
- 56 g dark chocolate, finely chopped



1. Warm the **milk** and **cream** together (saucepan or microwave)
2. Put **sugar** and **cornstarch** into another saucepan and sift in the **cocoa**.
3. Add the **boiling water** and whisk to a paste.
4. Whisk in the **egg yolks**, one at a time followed by the **warmed milk** and **cream**, then the **vanilla** extract.
5. Scrape down the sides of the pan and return to heat, cooking and whisking for **about 3-4 minutes** until the mixture thickens (should be like mayonnaise)
6. Take off the heat and whisk in the finely chopped **chocolate**, before pouring into small serving dishes (about $\frac{2}{3}$ C)
7. Cover the tops of the cups with plastic wrap to stop skin from forming. Refrigerate once they are cooler.
8. Serve with whipped cream