

## Chocolate Budino with Candied Walnuts

Serves 6

### Candied Walnuts:

- 100 g sugar
- 124 g coarsely chopped walnuts
- Kosher salt

### Budino:

- 140 g bittersweet chocolate wafers, finely chopped
- 240 g heavy cream
- 245 g whole milk
- 6 large egg yolks
- 50 g sugar
- 3/4 tsp kosher salt
- 1 T extra-virgin olive oil, plus more for serving
- Flaky sea salt
- Freshly ground black pepper
- Salted caramel gelato or ice cream (for serving; optional)



### Candied Walnuts:

1. Bring **sugar** and **120 ml water** to a boil in a small saucepan over **medium-high heat**, swirling occasionally to dissolve sugar.
2. As soon as the sugar is dissolved, add **walnuts** and bring syrup back up to a simmer. Cook, swirling saucepan occasionally for even cooking, until walnuts look slightly translucent and are softened, **30–35 minutes**.
3. Drain walnuts in a mesh sieve and arrange in a single layer on a rimmed baking sheet lined with a silicone baking mat or parchment paper. Sprinkle walnuts with **salt**.
4. Preheat to **150°C**. Bake walnuts in oven, stirring once or twice, until well browned, **15–18 minutes**. Let cool, then break up into small pieces.

### Budino:

1. Place **chocolate** in a medium bowl; set aside. Bring **cream** and **milk** to a bare simmer in a large saucepan and remove from heat.
2. Vigorously whisk **egg yolks** and **sugar** in another medium bowl until pale yellow and sugar is dissolved (rub between fingers to check), **about 2 minutes**.
3. Gradually pour cream mixture into egg yolk mixture, whisking vigorously. Immediately pour egg yolk mixture into saucepan and cook over **medium heat**, stirring constantly with a heatproof rubber spatula and making sure to get into the corners of the pan, until an instant-read thermometer registers **80°C** (*custard should be thick enough to coat a spoon; do not let it simmer or allow thermometer to go above 82°F*).
4. Pour custard over reserved chocolate and let sit until chocolate is melted, **about 5 minutes**. Using an immersion blender or a whisk, blend until emulsified (*if using a whisk, you may want to strain budino through a fine-mesh sieve after to ensure a silky texture*). Add kosher **salt** and **1 T oil** to chocolate mixture and blend to incorporate.
5. Divide budino evenly among six 232–340-ml glasses. Cover with plastic wrap and **chill until firm, at least 1 hour**.

6. Top each budino with candied walnuts, sprinkle with sea salt and pepper, and drizzle with a little oil. Serve with scoops of gelato if desired.

### **Do Ahead**

Walnuts can be candied 1 week ahead. Store airtight at room temperature.  
Budinos (without toppings) can be made 3 days ahead. Keep chilled.

[https://www.epicurious.com/recipes/food/views/chocolate-budino-with-candied-walnuts?utm\\_term=recipes&utm\\_source=nl&utm\\_brand=epi&utm\\_mailing=EPI\\_CTN\\_092921&utm\\_campaign=aud-dev&utm\\_medium=email&bxid=5c4905403f92a44c6208ffd0&cndid=28571968&hasha=216838a0afb8156de1347571cab705bf&hashb=5a29ae69a6744a517773f78850946a549f4a78c5&hashc=5498ce5531fbada54cdf4da84d94fe68c07bfeafe7c147a1c8507992c3a9d1d0&esrc=topten\\_0720&utm\\_content=Final](https://www.epicurious.com/recipes/food/views/chocolate-budino-with-candied-walnuts?utm_term=recipes&utm_source=nl&utm_brand=epi&utm_mailing=EPI_CTN_092921&utm_campaign=aud-dev&utm_medium=email&bxid=5c4905403f92a44c6208ffd0&cndid=28571968&hasha=216838a0afb8156de1347571cab705bf&hashb=5a29ae69a6744a517773f78850946a549f4a78c5&hashc=5498ce5531fbada54cdf4da84d94fe68c07bfeafe7c147a1c8507992c3a9d1d0&esrc=topten_0720&utm_content=Final)