

Velvety Bittersweet Chocolate Pudding

Serves 2-4

2 large egg yolks
100 g sugar
2 T corn starch
Dash of salt
2 T cocoa powder
475 ml whole milk
1 tsp vanilla extract
28 g butter
85 g finely chopped bittersweet chocolate



1. Heat the **milk** on **medium-low heat** until it starts to steam with small bubbles around the edge. Turn off the heat.
2. Whisk **egg yolks** with **sugar** in a bowl until the mixture is a light-yellow color.
(This will be very thick.)
3. Add the **sugar, corn starch, cocoa,** and **salt** to the egg mixture and whisk thoroughly, making sure there are no lumps.
4. Add about **120 ml of the warmed milk** to the egg mixture, whisking vigorously to temper the eggs.
5. Add the egg mixture to the milk and incorporate thoroughly.
6. Cook on **medium-low** just until the mixture starts to bubble. Be sure to frequently stir or the pudding will start to burn at the bottom.
7. Lower the heat to simmer and **cook for five minutes**, stirring often.
8. Once the pudding is thickened, turn off the heat and stir in the **butter** and **vanilla**.
9. After the butter has melted, add in the chopped **chocolate** and stir until it is thoroughly melted and incorporated.
10. Divide into serving bowls, or place in one large bowl.
11. Cover with plastic wrap, being sure to let it sit directly on top of the pudding to avoid a skin forming.
12. **Refrigerate for at least two hours.**
13. Serve with whipped cream.