

Chocolate Pudding *(traditional)*

Serves 6

- 475 ml milk
- 100 g sugar
- 33 g cocoa powder
- 4 tsp cornstarch
- 3 large egg yolks
- 2 tsp vanilla extract
- ¼ tsp salt
- 177 ml whipping cream

1. Put **350 ml milk**, **sugar** and **cocoa** in saucepan.
2. Bring to simmer, over **medium-high heat**. Remove from heat
3. Whisk **remaining milk**, **cornstarch**, **salt**, **egg yolks**, and **vanilla** in a bowl
4. Gradually whisk the hot milk into the egg mixture.
5. Return to saucepan and cook over **medium-high heat** whisking constantly, until pudding comes to a full boil.
6. Reduce heat to maintain a simmer, and continue whisking until thick, **about 2 or 3 minutes more**.
7. Pour the pudding into 6 small ramekins. Cover with plastic wrap and refrigerate for at least 4 hours or ideally overnight until set.

