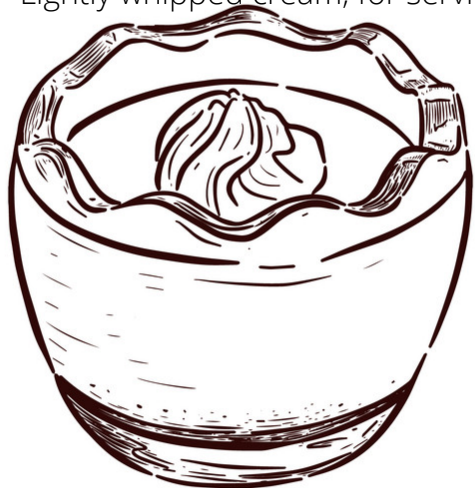


NATIONAL CHOCOLATE PUDDING DAY

Directions: Try this at home chocolate pudding recipe

Ingredients

- 2 1/4 cups of whole milk
- 1/2 cup of sugar
- Pinch of salt
- 2 Tablespoons of cornstarch
- 3 Tablespoons of unsweetened cocoa powder
- 1 large egg
- 2 large egg yolks
- 5 oz of semisweet or bittersweet chocolate, finely chopped
- 2 tablespoons unsalted butter, cut into pieces
- 1 teaspoon vanilla extract
- Lightly whipped cream, for serving



Directions

- In a saucepan combine 2 cups of milk, 1/4 cup of sugar and salt and bring to a boil over moderate heat. Stir until the sugar dissolves and then remove from heat.
- In a separate bowl, whisk the cornstarch, unsweetened cocoa powder and the remaining sugar. Add the remaining milk and whisk until smooth. Whisk this mixture into the hot milk in the saucepan and bring to a boil over moderate heat, whisking constantly. Reduce the heat to low and simmer, whisking constantly, until the pudding is thick.
- In a another bowl, whisk the whole egg with the egg yolks. Then whisk about 1 cup of the hot cocoa pudding into the eggs until thoroughly incorporated, then scrape the pudding back into the saucepan. Cook the pudding over moderate heat, whisking constantly, until it just comes to boil.
- Strain the pudding into a bowl. Add the chopped chocolate, butter and vanilla and whisk until the chocolate and butter are melted and mixture is smooth. Transfer the pudding to six 6-ounce ramekins and refrigerate until chilled. Serve with lightly whipped cream.