

BEST CHOCOLATE PUDDING (AMERICA'S TEST KITCHENS)

Submitted by **DeSouter**

"The richest, creamiest chocolate pudding. Feel free to substitute low-fat milk for the whole milk, but expect a less rich final product."

 Ready In: 15mins

 Serves: 6

 Ingredients: 11

DIRECTIONS

1. Mix vanilla and espresso powder in a very small bowl.
2. In a large saucepan, whisk sugar, cocoa, cornstarch and salt until combined.
3. Whisk in heavy cream, egg yolks and whole milk over medium to medium-high heat. Bring to a strong SIMMER (should take five minutes) and let simmer for 30 seconds.
4. Add in butter, one tablespoon at a time, and finely chopped chocolate.
5. Stir in vanilla/espresso and incorporate.
6. Strain through a mesh strainer, into individual ramekins or bowls, or into a large bowl.
7. Cover surface with wax paper or parchment sprayed with Pam to prevent a skin from forming on the top of the pudding.
8. Chill for at least four hours.
9. Whisk pudding before serving.

INGREDIENTS

- 2 teaspoons **vanilla extract**
- 1 tablespoon espresso powder (or instant coffee)
- $\frac{1}{2}$ cup **sugar**
- 3 tablespoons dutch process cocoa
- 2 tablespoons **cornstarch**
- $\frac{1}{4}$ teaspoon **salt**
- $\frac{1}{2}$ cup **heavy cream**
- 3 egg yolks
- 2 $\frac{1}{2}$ cups whole milk
- 5 tablespoons **unsalted butter**
- 4 ounces **bittersweet chocolate**, finely chopped (60% cocoa)

