

Chocolate Pudding

Serves 6

Ali Barker

Ingredients:

1/4 cup cornstarch
1/2 cup sugar
1/8 teaspoon salt
3 cups whole milk
6 ounces semisweet chocolate, coarsely chopped (I used good quality semisweet baking chips; use 70% bittersweet if you want more of a dark chocolate kick)
1 teaspoon pure vanilla extract

Procedure:

1. Combine the cornstarch, sugar and salt in the top of a double boiler. Slowly whisk in the milk, scraping the bottom and sides with a heatproof spatula to incorporate the dry ingredients. Place over gently simmering water and stir occasionally, scraping the bottom and sides. Use a whisk as necessary should lumps begin to form. After 15 to 20 minutes, when the mixture begins to thicken and coats the back of the spoon, add the chocolate. Continue stirring for about 2 to 4 minutes, or until the pudding is smooth and thickened. Remove from the heat and stir in the vanilla.
2. Strain through a fine-mesh strainer into a serving bowl or into a large measuring cup with a spout and pour into individual serving dishes.
3. Place plastic wrap on top of the pudding and smooth it gently against the surface before refrigerating. Refrigerate for at least 30 minutes and up to 3 days.