

## Chocolate Pudding a la Dorie Greenspan

Author: Dorie Greenspan's book, *From My Home to Yours*

Carolyn T's  
Main Cookbook

Servings: 6



- 2 1/4 cups whole milk, divided use**
- 6 tablespoons sugar**
- 2 tablespoons unsweetened cocoa powder**
- 2 tablespoons cornstarch**
- 1/4 teaspoon salt**
- 1 large egg**
- 2 large egg yolks**
- 5 ounces bittersweet chocolate, melted and still warm**
- 2 tablespoons unsalted butter, cut into 4 pieces, at room temperature**
- 1 teaspoon vanilla extract**

*Serving Ideas: Serve with some whipped cream on top, creme fraiche, or even a bit of plain heavy cream.*

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 310 Calories; 23g Fat (59.3% calories from fat); 8g Protein; 27g Carbohydrate; 4g Dietary Fiber; 129mg Cholesterol; 152mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 4 1/2 Fat; 1 Other Carbohydrates.*

*Description: Luscious, rich, a bit of work, but worth it.*

1. Getting Ready: Have six ramekins or pudding cups, each holding 4 to 6 ounces (1/2 to 3/4 cup), at hand.
2. Bring 2 cups of the milk and 3 tablespoons of the sugar to a boil in a medium heavy-bottomed saucepan.
3. While the milk is heating, put the cocoa, cornstarch and salt into a food processor and whir to blend. Turn them out onto a piece of wax paper, put the remaining 3 tablespoons sugar, the egg and egg yolks into the processor and blend for 1 minute. Scrape down the sides of the bowl, add the remaining 1/4 cup milk and pulse just to mix, then add the dry ingredients and pulse a few times to blend.
4. With the machine running, very slowly pour in the hot milk mixture. Process for a few seconds, then put everything back into the saucepan. Whisk without stopping over medium heat - making sure to get into the edges of the pan - until the pudding thickens and a couple of bubbles burble up to the surface and pop (about 2 minutes). You want the pudding to thicken, but you don't want it to boil, so lower the heat if necessary.
5. Scrape the pudding back into the processor (if there's a scorched spot, avoid it as you scrape) and pulse a couple of times. Add the chocolate, butter and vanilla and pulse until everything is evenly blended.
6. Pour the pudding into ramekins. If you don't want a skin to form (some people think the skin is the best part), press a piece of plastic wrap against the surface of each pudding to create an airtight seal. Refrigerate for at least 4 hours.