



## JERNEJ KITCHEN

# CHOCOLATE BUDINO

*Chocolate Budino is a simple and incredibly delicious pudding dessert you can easily make. Serve on a plate for special occasions or on weekends.*

SERVES 4 PEOPLE  
PREPARATION: 15 MINUTES (+ REST)

### CHOCOLATE BUDINO

25 g (4 tbsp) dutch-process cocoa powder

35 g (1/4 cup) cornstarch

500 ml (2 cups)

100 g (1/2 cup) sugar

2 cinnamon sticks

80 g (1/2 cup) chopped semi-sweet chocolate

dutch-process cocoa powder, to serve

### TOOLS AND EQUIPEMENT Sponsored

small bowl

whisk

saucepan

clingfilm

### PREPARATION

In a small bowl, stir cocoa powder, cornstarch, and 80ml (1/3 cup) cold milk with a whisk to get a smooth mixture. Pour the rest of the milk into the saucepan, and add the cinnamon sticks and sugar. Stir and place over high heat. Bring to a boil, then remove from the heat. Cover the saucepan with clingfilm and set aside for 10 minutes for the milk to infuse the cinnamon flavor.

### TIP

[Instead of cinnamon, feel free to use cardamom or green tea.](#)

### ADD THE CHOCOLATE

Remove the clingfilm and cinnamon sticks. Place the pudding back over medium heat. Add the cocoa mixture while stirring regularly with a whisk. Cook for a minute while stirring, then add the chocolate, stir until melted, and remove from the heat.

### TIP

[You can dry the cinnamon sticks and reuse them for a different recipe.](#)

### CHOCOLATE BUDINO

Prepare four ramekins 9 cm (3.5 inches) in diameter. Divide the mixture evenly between the ramekins and cover it with clingfilm to the touch. Place in the fridge for at least 2 hours or overnight. Before serving, dip the bottom half of the ramekin into warm/hot water for 30 seconds for easier removal. Invert into a serving plate. Dust with cocoa powder and serve.