



## JERNEJ KITCHEN

# DARK CHOCOLATE PUDDING WITH PEARS

*This homemade, creamy, dark chocolate pudding recipe is just the best. Thick, flavorful chocolatey pudding with poached pears. A beautiful fall dessert, that's made in just 15 minutes.*

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
COOL:	60	MINUTES

### DARK CHOCOLATE PUDDING

80 g sugar  
1/2 tsp salt  
1/2 tsp cinnamon powder  
15 g unsweetened cacao powder  
25 g corn starch  
3 eggs  
500 ml milk  
40 g butter, cut on cubes  
100 g dark chocolate (or milk chocolate)  
optional (but recommended): 1 tbsp  
liqueur (for example coconut)

### PEARS TOPPING

3 pears (for example: Williams pear)  
50 g honey  
150 g whipping cream  
optional: chopped hazelnuts, cacao nibs

### TOOLS AND EQUIPEMENT

saucepan  
bowl  
whisk  
plastic wrap

### DRY AND WET INGREDIENTS

Combine dry ingredients in a saucepan (sugar, salt, cinnamon powder, corn starch, unsweetened cacao powder). In a bowl, whisk together milk and eggs. Pour the wet ingredients (milk and eggs) into the saucepan with dry ingredients. Whisk to combine.

### COOK

Place the saucepan with the pudding mixture over high heat, add the butter and whisk to incorporate. It's super important to whisk all the time while the pudding is on the stove, or it will easily get burnt. It's especially important to scrape the bottom of the saucepan well. Bring to a boil, then cook for 1 minute, whisking constantly. Remove from the heat.

### ADD THE CHOCOLATE

Add the chocolate and continue to whisk until the chocolate melts completely. Optionally, add your favorite liqueur. We used coconut liqueur because we love the taste but you can use any flavor you like.

### POUR INTO SERVING BOWLS

Divide the chocolate pudding between six nice jars or bowls. Cover with plastic wrap, pressing it directly on the surface to prevent a skin from forming. Freeze until chilled and firm for 15 minutes, or refrigerate for 45 minutes or even better, overnight.

### PEARS TOPPING

Cut the pears in half and remove the seeds. Add the pears to a pan with the cut side down and set over medium heat. Add the honey and gently coat them in honey while they are cooking for 3 minutes. Remove from the heat and let the pears cool

6x serving bowls or jars

completely.

**TIP**

Remove the skin after cooking (after cooling) if you prefer your pears softer.

**SERVE**

Serve your chilled dark chocolate pudding with honey pears, whipped cream, chopped hazelnut, and cacao nibs. Enjoy. Store any leftovers in a fridge for up to 2 - 3 days.