



JERNEJ KITCHEN

CHOCOLATE PUDDING FROM SCRATCH

This homemade, creamy, dark chocolate pudding recipe is just the best. Thick, flavorful chocolate pudding made from scratch in just 15 minutes.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
REST TIME:	15 - 45	MINUTES
TOTAL TIME:	30	MINUTES

CHOCOLATE PUDDING

80 g (1/3 cup) sugar

1/2 tsp salt

1/2 tsp ground cinnamon

15 g (1 tbsp) unsweetened cocoa powder

25 g (2 tbsp) corn starch

3 egg yolks

500 ml (2 cups) milk

40 g (3 tbsp) softened unsalted butter

100 g (1/2 cup + 1 tbsp) chopped chocolate or chocolate chips

SERVING IDEA (OPTIONAL)

3 pears (for example: Williams pear)

50 g (3 tbsp) honey

150 g (3/4 cup) whipping cream

optional: chopped hazelnuts, cacao nibs

TOOLS AND EQUIPEMENT

saucepan

bowl

whisk

CHOCOLATE PUDDING INGREDIENTS

In a saucepan, stir to combine all the dry ingredients (sugar, salt, ground cinnamon, corn starch, and cocoa powder). In a separate bowl, whisk to combine milk and the egg yolks. Pour the milk mixture into the saucepan with the dry ingredients and whisk to combine.

COOK THE PUDDING

Place the saucepan with the pudding mixture over high heat, add the butter cut into cubes, and whisk until the butter melts. Mix thoroughly using a whisk, especially on the bottom of the pan to prevent burning. Bring to a boil, then simmer for a minute, whisking the mixture constantly until it's thick and delicious. Remove from the heat.

ADD THE CHOCOLATE

Add the chopped chocolate or chocolate chips and continue to whisk until the chocolate melts completely. Divide the chocolate pudding between four serving bowls. To prevent a film or "skin" forming on top of the pudding as it cools press a piece of plastic wrap on top of the pudding. Place in the fridge for 45 minutes, or overnight or place in the freezer for 15 minutes.

SERVING IDEA (OPTIONAL)

Cut the pears in half and remove the seeds using a spoon. Add the pears to a pan with the cut-side down and place the pan over medium heat. Add the honey. Cook for 3 minutes while coating the pears in honey with a spoon while cooking. Remove from the heat and let the pears cool completely.

SERVE

plastic wrap
6x serving bowls or jars

When the chocolate pudding is chilled, remove the plastic wrap, and optionally serve with pears or whipped cream. Keep chilled in the fridge for up to 2 - 3 days.