

Chocolate Pudding

Serves: 6

- 425ml whole milk (14½oz)
- 150ml cream (5oz)
- 3 large eggs, lightly beaten
- 30g cornflour (1oz)
- 150g sugar (5oz)
- 3 tablespoons cocoa powder
- pinch salt
- 70g dark chocolate, finely diced (2 ½oz)

Directions

- Heat the milk and cream in a metal bowl over a saucepan of simmering water, making sure the water does not touch the base of the bowl. Do not boil the milk.
- In a separate bowl, beat the eggs, cornflour, sugar, cocoa, salt and diced chocolate. Add hot milk one ladleful at a time while whisking, so the chocolate melts but the eggs don't cook.
- Pour mixture into a large saucepan and heat very slowly, stirring, until just below boiling point.
- Blend in a blender until very smooth, or beat 5 minutes with a wooden spoon.
- Transfer to a bowl, cover with plastic wrap and chill 2-3 hours in the fridge.