

## American-Style Chocolate Pudding

Serves 4

### Ingredients

600 ml (2 cups and 1/2 cup) full cream or whole milk

100 grams (1/2 cup) caster sugar

1/4 cup cornflour or corn starch

3 egg yolks

2 teaspoons vanilla extract

150 grams (1 cup) good quality milk chocolate, broken into pieces

50 grams (1/3 cup) good quality dark or semi-sweet chocolate, broken into pieces

Add 2 cups of milk to a medium saucepan and place on a low heat. In a separate mixing bowl, add your sugar, cornflour, egg yolks and the remaining 1/2 cup of milk and whisk together until smooth. Once the milk is hot to the touch (but NOT boiling), remove from the heat.

Gently add a splash of the warm milk to your egg mixture and whisk. Then add a little bit more milk and whisk again. (By add the warm milk slowly, you will prevent your eggs from scrambling). Then slowly stream in the rest of the milk into the side of the bowl, while whisking at the same time. Once you have add all your milk, pour the mixture back into the saucepan and place on a medium heat.

Stir continuously until the mixture thickens, about 5 minutes or so. Then remove from the heat and add in the vanilla, milk chocolate and dark chocolate, stirring until thick and smooth. Transfer to a large bowl. Cover with cling wrap, ensuring the wrap touches the top of the pudding (this will help to prevent it from forming a skin). Then refrigerate for at least four hours.