

Peggie CHARON

French Style Chocolate Pudding (Mousse)

2 cups whole milk
5 extra large egg yolks
1/3 cup sugar
1/4 cup cornstarch
2 Tb cocoa powder
1/4 cup heavy cream
1 Tb unsalted butter
2 tsp vanilla extract
5 oz dark chocolate (70%)

Heat milk in medium saucepan until bubbles form then set aside to cool slightly. Meanwhile, mix egg yolks and sugar with electric mixer until yolks are light yellow. Add cornstarch and cocoa and whisk until mixture is smooth. With mixer on low, drizzle hot milk slowly into the bowl. Clean pan used to heat milk removing any milk solids that formed. Add mixture to clean pot over medium low heat. Stir constantly, until mixture is very thick, being careful to scrape the whole bottom so pudding does not burn. Remove from heat. Add chocolate whisk until smooth. Finish by whisking in the cream and vanilla. Serve warm or cold.