

Chocolate Pudding Treats

Recipe By *Sweet Moments: Rega
Matok*



Cooking and Prep:  30
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Medium

Diet: Gluten Free

If you love "Milky" puddings, you'll adore the homemade version of this delicacy. You won't believe how easy it is to prepare this thick chocolaty pudding with a coating of whipped cream.

Ingredients (10)

Chocolate Pudding

- 2 cups milk
- 1/3 cup sugar
- pinch of salt
- .9 ounce (25 grams) butter
- 3 tablespoons plus 1 teaspoon **Gefen Cornstarch**
- 3 tablespoons water
- 3 and 1/2 ounces (100 grams) **Elite 70% Dark Chocolate** (or milk or white chocolate), broken into squares

Whipped Cream

- 8 and 1/2 ounces (250 milliliters) whipping cream
 - 2 tablespoons powdered sugar
 - grated chocolate, for decoration
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Start Cooking

Prepare the Chocolate Pudding

1. Place milk, sugar, salt and butter in a medium saucepan and bring to a boil.
2. In a separate small bowl, mix together cornstarch and water until smooth.
3. When the milk mixture boils, add the cornstarch slurry while mixing constantly with a whisk.
4. Lower the flame level to medium and continue to beat the mixture until you get a thick pudding.
5. Pour the pudding into individual cups and fill two-thirds.
6. Chill the cups of pudding in the refrigerator until they are completely cold.

Prepare the Whipped Cream

1. In a mixer bowl, whip cream and powdered sugar until you get a very firm whipped cream.
2. Transfer the cream to a piping bag with a serrated tip and pipe cream on top of the pudding.
3. Decorate with grated chocolate and serve.

Note:

Keep covered with plastic wrap in the refrigerator for four to five days.

Variation:

You can also decorate with chopped nuts or roasted coconut.