

Chocolate Pudding with Blackberry from KellyintheKitchen

INGREDIENTS

2 tbsp just-boiled water
3/4 cup skim milk
3/4 cup half-and-half
1/3 cup sugar
1 tbsp corn starch
1/3 cup unsweetened cocoa powder
2 egg yolks
about 3/4 cup blackberries
splash of vanilla extract
1/4 cup semi-sweet chocolate, chopped
more berries and cream, for garnish

DIRECTIONS

Gently warm the milk and half-and-half in a saucepan. Don't let it come to a bubble – just let it slowly heat, stirring occasionally.

Put the blackberries in a food processor and puree.

In another pan, sift together the sugar, corn starch, and cocoa powder. Whisk in the just-boiled water until combined. Then whisk in 1 egg yolk at a time. Slowly whisk in the warm milk/half-and-half mixture. Then, pour the blackberry puree into a sieve, place the sieve over the cocoa mixture, and stir the puree to push through all the juice, leaving behind the seeds. Add the vanilla extract and whisk it all together.

Turn the heat on medium. Whisk vigorously for about 30 seconds, and then continue to stir pretty consistently for the next minute and a half. Repeat this process for about 8-11 minutes, until the pudding has thickened slightly and will thickly coat a spoon. Turn off the heat. And add the chopped semi-sweet chocolate and stir in to melt.

Pour the pudding into ramekins or other cute little cups.

Cover each ramekin with plastic wrap or tinfoil, being very careful to make sure that the covering makes contact with the surface of the pudding. This contact will prevent a skin from forming on top of the pudding. Put the pudding in the fridge and chill for at least 4 hours.

Once cooled, garnish with a bit of lightly whipped cream or some berries, or both.