

Chocolate Pudding (adapted to multi-cooker from Hominy Grill Charleston SC)

Servings: 8

Ingredients

- 8 ounces bittersweet chocolate chopped
- ½ cup sugar
- 6 egg yolks
- 4 cups heavy cream
- 1 teaspoon vanilla extract (or vanilla bean paste)
- ½ teaspoon salt

Directions

In a 5 qt saucepan, bring heavy cream, ¼ cup sugar, vanilla and salt to a simmer. While waiting, beat the 6 egg yolks with the other ¼ cup sugar.

When the cream mixture reaches a simmer, take a small ladle of the cream and temper the egg mixture by slowly pouring the ladle of cream mixture into the egg mixture while whisking, so as not to ‘cook’ the eggs. Now that the egg mixture is tempered, add it to the cream mixture and whisk to combine.

Add the chocolate to the saucepan and whisk to combine, then strain the mixture (I think this step is optional, but some people insist on it)

Pour into a dish that is heat rated, like a large 32 – 80 oz ‘ramekin’ or if your multi-cooker is big enough (like the 8 qt size), into individual 6 – 8 ramekins. Cover with foil to keep water from getting into the dish (you may still need to dab a little water off the top prior to serving).

Put a little water in the bottom of the vessel, then place the pudding in the vessel.

Set the cooker on low pressure for 10 minutes. Slow release for 10 minutes. Release any remaining pressure and remove the lid.

Refrigerate at least 3 hours prior to serving.

Options: after pudding is done cooking, refrigerate about 1.5 – 2 hours to start setting. Take a store-bought (or homemade) pound cake or angel food cake, cut into squares. Layer in a trifle dish with cake, pudding and maybe fresh whip cream. Garnish with some fresh fruit and you have a beautiful trifle to serve for dessert.

Otherwise, whip up some heavy cream and sugar, dollop on top of the pudding and drop a few pieces of fresh fruit, such as raspberries, strawberries, banana or blueberries on top & serve.

Demonstrated by the queen of the multi-cooker, Kate Saksa