

Dark Chocolate & Port Wine Pudding

- 10oz high quality dark chocolate
- 1 TBSP cocoa powder (see notes)
 - 4 egg yolks
- 1/4 cups plus 2 TBSP sugar
 - 1/2 cup Port Wine
 - 1/2 cup heavy cream
 - 6oz whole milk
- 2 tsp. cold unsalted butter

1. Heat port wine and 1/4 cup sugar in a small sauce pan until sugar is dissolved and wine is reduced by half.
2. Mix milk, cream and 2 TBSP sugar in a small sauce pan and scald (heat almost to the boiling point).
3. Melt chocolate and cocoa together in a double boiler. When smooth, add wine and yolks. Whisking to combine well. Whisk in cream mixture, combining well then stir in butter.
4. Pour into individual ramekins or into a single container. Chill 4 hours or overnight until set. Remove from refrigerator a few minutes before serve to soften slightly.

NOTES: I use the cocoa powder to bump up the cocoa flavor in slightly cheaper chocolate, if you are going all out on an expensive chocolate, omit the cocoa powder.

This pudding can be scooped like ice cream, piped into dessert shells, or spread onto your favorite cookies. It is delicious with raspberry and cherry based sauces or whipped cream and a dusting of cocoa.

SERVES 2-4