Smooth & Rich Chocolate Pudding

Prep time: 10 min.   Cook time: 5 min.   Refrigerate: 2hrs.   Total time: 2hrs. 15 min.
Makes 3 cups

If you love chocolate, this smooth and rich chocolate pudding will surely be very satisfying. With a silky texture it is pure heaven with every spoonful. With a splash of liqueur and dressed up with soft, creamy whipped cream and extra chocolate shavings, this sophisticated chocolate pudding is sure to be a hit at your next dinner party.

3 oz. (3 squares) semi-sweet chocolate
2 cups whole milk, divided
½ cup granulated sugar
¼ cup cocoa powder
3 Tbsp. cornstarch
Pinch of salt
1 Tbsp. liqueur such as Baileys, Kahlúa
        Or Grand Marnier (optional)
2 Tsp. vanilla
Whipped cream for garnish
Finely chopped semi-sweet or dark chocolate for garnish

Finely chop the chocolate. In a medium saucepan, over medium low heat, add 1 ½ cups of milk. Bring the milk almost to a boil. In a small bowl, whisk together the sugar, cocoa, cornstarch and salt. Whisk in the remaining ½ cup of milk until no lumps remain. When milk just starts to boil, whisk in the sugar mixture and stir constantly until pudding starts to thicken, about 3 minutes. If the pudding starts to stick on the bottom of the pan, reduce the heat. Once the pudding is thickened, remove from heat and stir in the chocolate, liqueur (if using) and vanilla. Stir until the chocolate is completely melted and pudding is smooth. For a smoother pudding, push through a sieve.
Pour pudding into a large bowl or serving dishes. Press a piece of plastic wrap onto the surface of the pudding (this will keep the pudding from forming a skin) and refrigerate. When ready to serve, remove the plastic and add whipped cream and chocolate shavings for garnish.

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Irish Ivy Kitchen