

Pudding-Warm Chocolate Pudding

Show: Feb 6th

Ingredients :Serves 16

Ganache Filling:

4 oz. Chocolate, semi-sweet or bittersweet coarsely chopped
6 oz. Heavy cream

Chocolate Cake:

2 1/2 oz. Butter unsalted, cut into small pieces
1 tsp. Butter, melted
1/3 cup All-purpose flour
1/4 cup Unsweetened cocoa powder
4 oz. Chocolate, Semisweet or bittersweet, coarsely chopped
2 Eggs
1 Egg yolk
1/4 cup Sugar
1/2 tsp. Vanilla extract

Procedure:

Ganache Filling:

Place chopped chocolate in small bowl. Heat heavy cream in a sauce pan over medium heat. Bring to a boil and pour over chocolate and whisk until smooth. Chill. Scoop out six spoonfuls and roll into a ball and freeze.

Chocolate Cake:

Preheat oven to 325 degrees. Coat molds or nonstick muffin pans with melted butter or spray vegetable coating.

In a sifter, combine all-purpose flour and unsweetened cocoa powder.

Melt chopped chocolate and unsalted butter in top half of double boiler and stir until smooth.

Place eggs, egg yolk and cup sugar in bowl. Beat 2 minutes with electric mixer, add the melted chocolate mixture and combine on low speed, about 15 seconds. Continue to mix, gradually adding flour-cocoa mixture until well combined. Mix in vanilla.

Spoon about 1/4 cup of cake mixture into each mold. Bake 5 minutes then add the frozen ganache to the middle of the cake, pushing down, and bake another 16 to 18 minutes until a toothpick inserted into the cake (not the ganache portion) comes out clean.

Cook on center rack of oven. Cool about 20 minutes. Serve with chilled sweetened cream or ice cream.

[« Back to List of Recipes](#)