



## My chocolate pudding

### Ingredients:

- 60g sugar
- 30g cocoa powder
- 2 tablespoons cornflour
- A pinch of salt
- 2 1/4 cups milk
- 1 teaspoon vanilla extract
- 60g dark chocolate (chopped)
- 2 tablespoons butter

### Preparation:

In a bowl, mix the cocoa powder, cornflour, sugar, and a pinch of salt. In a separate pan, heat the milk until it is hot but not boiling. Gradually add the hot milk to the cocoa mixture in the bowl, stirring constantly until everything is well mixed. Return the bowl to the heat and heat at a medium temperature, stirring constantly. The pudding will gradually thicken. As soon as the pudding starts to simmer and thicken, remove it from the heat. Stir the chopped chocolate and butter into the hot pudding until melted and well incorporated. Finally, add the vanilla extract and stir it in. Pour the chocolate pudding into bowls or glasses and put aside to cool and set in the fridge for at least an hour. You can garnish the chocolate pudding with cream, chocolate chips or fruit. Enjoy it as a delicious, comforting dessert!