



1 ½ cups heavy cream

1 ½ cups milk

5 large egg yolks

½ cup sugar

8 ounces dark chocolate (70 to 72% cacao, finely chopped)

Whipped cream and chocolate shavings for serving

1. In a medium saucepan, bring cream and milk to a simmer over low to medium heat. In a medium bowl beat egg yolks with sugar. Remove cream and milk mixture from heat and gradually whisk in egg yolk and sugar mixture.
2. Place the saucepan back on low medium heat stirring frequently until custard mixture is slightly thickened and coats the back of a spoon, about five minutes.
3. Place finely chopped chocolate in a large bowl. Add hot custard mixture to bowl and let sit for 2 minutes then whisk vigorously until smooth. Place a sheet of plastic wrap over the pudding and press directly onto the surface of the pudding. Refrigerate at least 6 hours or overnight. Spoon into serving bowl and serve topped with whipped cream and chocolate shavings.

