

## More GREAT EATS WITH BAY--CHOCOLATE PUDDING WITH BAY \*

Submitted By Shirley Smith

### **INGREDIENTS:**

2	C	half-and-half	¼	C	unsweetened cocoa
3	large	bay leaves or 2 dried bay leaves	½	C	milk
3	T	cornstarch	3	oz.	bittersweet or semisweet chocolate, cut into small pieces
2/3	C	sugar			
2	pinches	salt	½	t	vanilla extract

### **DIRECTIONS:**

**Heat** the half-and-half cream with the bay leaves in a heavy-bottomed saucepan over medium heat. When the cream starts to bubble around the edges of the pan, **remove** from heat and cover.

**Let stand** for 30 minutes.

After the bay has infused in the cream for nearly 30 minutes, **combine** the cornstarch, sugar, salt, and cocoa in a bowl, and **add** the milk.

**Whisk** the content together.

**Pour** the mixture into the warm cream, and **place** over moderate heat.

**Continue cooking and whisking** as the pudding thickens.

When the pudding begins to bubble and come to a boil, **stir** and **boil** for 1 minute.

**Remove** the pan from the heat, and **whisk** in the chocolate pieces until they are melted.

**Add** the vanilla, and **stir** well.

Carefully **remove** the bay leaves, and **pour** the pudding into six ramekins or custard cups.

**Place** the custard cups on a plate or pan, and **allow** them to come to room temperature.

**Refrigerate** until chilled, at least 30-45 minutes.

**Serve** at cool room temperature, and **garnish** with whipped cream, if desired.

Shirley used: Scharffen Berger Cocoa Powder Unsweetened and Ghiradelli 60% Cacao Bittersweet Chocolate.

Yield: six servings

This recipe is from Susan Belsinger's book, [Not Just Desserts, Sweet Herbal Recipes](#).