

# A Bowl of Salted Chocolate Pudding

Serves 4—6

Not unlike my vanilla pudding, this salted chocolate pudding should be left alone, simply celebrated for what it is, which is a bowl of melted chocolate made spoonable and consumable by a LOT of dairy (plus some sugar, egg yolks, and cornstarch, as is customary for pudding). My favorite way to consume this sexy, hedonistic number is not in dainty little cups—no, this pudding wants to be served in a giant bowl, topped with a tangy yogurt- or sour cream-laced whipped cream and lots of flaky salt with nothing but a handful of spoons for individual indulging. No personal bowls, no serving utensils. This giant bowl of silky chocolate is meant to be shared with friends and lovers. (Alternatively, use it to make friends and lovers—works every time.)

## Ingredients

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**5 ounces/140g bittersweet chocolate (65%–70% cacao), finely chopped**

**1 ½ cups/360g heavy cream**

**1 ½ cups/360g whole milk**

**¼ cup/28g unsweetened cocoa powder**

**¾ cup/165g granulated sugar**

**3 large egg yolks**

**¼ cup/30g cornstarch**

**1 teaspoon/4g kosher salt**

**1 teaspoon/5g vanilla extract**

**Lightly sweetened whipped cream, for serving**

**Flaky sea salt, for serving**

**Cookies, such as chocolate wafers or gingersnaps, for crumbling or dipping**

## Instructions

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1. Place the chocolate in a large heatproof bowl.
2. In a medium pot, heat the heavy cream, milk, cocoa powder, and 6 tablespoons of the sugar over medium-high heat, whisking constantly until the mixture comes to a bare simmer, 8–10 minutes. Remove from the heat.
3. In a separate large bowl, whisk together the remaining 6 tablespoons sugar, the egg yolks, cornstarch, salt, and vanilla until the mixture is lump-free and pale in color. Whisking constantly, ladle a bit of the hot cream mixture into the egg yolks and whisk until completely blended. Add a little bit more at a time, until half the cream mixture is combined with the egg yolk mixture. Transfer the yolk/cream mixture to the pot with the remaining cream mixture.
4. Return the pot to medium heat and, whisking constantly, cook until the mixture has gone from thin and watery to thick and custardy, with the occasional bubble popping up, 3–5 minutes.
5. Immediately pour the hot mixture over the chocolate and let sit for a minute or two, giving the bowl a shake to help the chocolate settle as it melts. Whisk the mixture until you have an ultrasmooth, silky pudding. Transfer to a flat baking dish (an 8 × 8-inch pan works well) and cover with plastic wrap directly on the surface of the pudding. Refrigerate until the pudding is completely set, at least 3 hours, and up to 48 hours.
6. To serve, whisk pudding to loosen up. Transfer to a large bowl or divide among a few tiny cups. You can layer with whipped dairy of your choosing or simply dollop on top. Sprinkle with flaky salt and something crunchy, like a cookie, if you like.

**DO AHEAD:** Chocolate pudding is proudly sturdy and can stay in your fridge, covered tightly, for up to 5 days.