

## DOUBLE CHOCOLATE PUDDING PARFAIT

SERVES 6

ACTIVE TIME: 25 MIN START TO FINISH: 35 MIN

*An extra dose of decadent chocolate gives this classic layered dessert new life.*

- 2 tablespoons cornstarch
- $\frac{1}{4}$  cup plus 2 tablespoons sugar, divided
- $\frac{1}{4}$  cup plus 1 tablespoon unsweetened cocoa powder, divided, plus additional for garnish

- 2 cups whole milk
- 4 oz fine-quality semisweet chocolate (no more than 54% cacao if marked), finely chopped
- 1 tablespoon unsalted butter
- 1 cup chilled heavy cream
- $\frac{1}{4}$  teaspoon pure vanilla extract

► Whisk together cornstarch,  $\frac{1}{4}$  cup sugar,  $\frac{1}{4}$  cup cocoa, and a pinch of salt in a heavy medium saucepan, then gradually whisk in milk. Bring to a boil, whisking constantly, then boil, whisking, until thickened, about 3 minutes. Remove from

heat and whisk in chopped chocolate and butter until melted. Transfer pudding to a metal bowl and quick-chill by setting in an ice bath and stirring occasionally, about 10 minutes.

► Meanwhile, beat cream with vanilla and remaining 2 tablespoons sugar and 1 tablespoon cocoa until it just holds stiff peaks. Layer pudding and cream in 8-ounce glasses. Serve dusted with cocoa.

**COOKS' NOTE:** Parfaits can be made 1 hour ahead and chilled, covered.

For more EVERY DAY recipes, see page 48.

RECIPES BY RUTH COUSINEAU PHOTOGRAPHS BY ROMULO YANES



25 min