

## 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

**1/4** cup plus **2** tablespoons sugar, divided

**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  
**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.

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RECIPES BY RUTH COUSINEAU PHOTOGRAPHS BY ROMULO YANES



**25 min**