

Gianduja Pudding

1½ cups hazelnuts	2 tablespoons alkalized
6 tablespoons sugar	cocoa powder
2½ cups whole milk	2 tablespoons cornstarch
4 ounces bittersweet	¼ teaspoon salt
chocolate, chopped	1 large egg
2 tablespoons butter,	2 large egg yolks
cut into chunks	1 teaspoon Frangelico
	liqueur or vanilla.

1. Heat the oven to 300 degrees. Spread the hazelnuts on a baking sheet and toast them in the oven until golden brown, about 15 minutes. Immediately rub the hazelnuts between the folds of a clean kitchen towel to remove their skins, then transfer them to a food processor along with 2 tablespoons of the sugar. Pulse until finely chopped. Wipe the food processor clean.
2. In a medium saucepan, bring 2½ cups of the milk and the nut mixture to a boil. Remove from heat and let stand for 5 minutes. Melt the chocolate and butter in a small saucepan and keep warm.
3. In the food processor, blend the cocoa powder, cornstarch and salt and transfer it to a bowl. Blend the egg, the yolks and the remaining 4 tablespoons of sugar for 1 minute. Add the remaining ¼ cup milk and pulse to blend, then add the cocoa mixture and pulse again. Leave the mixture in the food processor.
4. Strain the milk mixture through a fine-mesh sieve into a bowl, pressing firmly to extract the liquid. Discard the nuts. Wipe the saucepan clean.
5. With the food processor running, add the hot hazelnut milk in a thin, steady stream. Return the mixture to the saucepan, set over medium-low heat and whisk without stopping, scraping the corners of the pan occasionally, until the pudding thickens, 5 to 7 minutes. (If the pudding clumps, do not panic. It will smooth out later.)
6. Transfer the pudding minus any scorched bits to the processor. Pulse to blend. Add the melted chocolate and frangelico, and pulse again. Pour the pudding into a 1-quart dish, press a sheet of parchment on the pudding's surface and refrigerate for at least 4 hours. Scoop into small bowls. *Serves 4 to 6. Loosely adapted from "Baking: From My Home to Yours," by Dorie Greenspan. Recipes for mango pudding, hasty pudding and baked corn pudding can be found at nytimes.com/magazine.* ■