

Maine Arts Camp

2013

Recipe Name: Chocolate Pudding

Chef: Charlie Limoggio C.E.C.

Servings: 10

Yield: app: 1 ¼ quarts

Quantity	Unit	Ingredient Name	Prep Notes
8	ounces	Sugar	
1 ¼	ounces	All-purpose flour	
¾	ounce	cornstarch	
¼	tsp	Salt	
1 ¾	ounces	Cocoa	
1	quart	Milk	
1 ¾	ounces	Margarine or butter	
1	tsp	Vanilla extract	

1. Combine dry ingredients.
2. Pour milk into stock pot. Gradually add dry ingredients while stirring briskly with a wire whip. Heat to boiling point, then cook until thickened, about 20 minutes. Stir occasionally. Remove from heat. Will scorch very easily if left unattended.
3. Add margarine and vanilla. Blend. Cook quickly (within 4 hours) to temperature below 41°F. Cover with plastic wrap or waxed paper while cooling to prevent formation of film (see Notes)
4. Serve cold with No. 10 dipper (rounded).

Notes: Potentially hazardous food. Store at internal temperature below 41°F. Cool in a pan in an ice bath under refrigeration covered.

VARIATIONS:

Chocolate Banana Pudding. Slice 2 bananas into cooled pudding.

Chocolate Pudding with Chips. Stir 4 oz. peanut butter, butterscotch, or chocolate chips into cooled pudding.