

Maine Arts Camp

Recipe: Chocolate Pudding

Chef: Charlie Limoggio CEC

Servings: 8

Quantity	Unit	Ingredient	Prep Notes
7	Ounces	sugar	
1	Ounce	All-purpose flour	
½	Ounce	Cornstarch	
1	Pinch	Salt	
1 ¼	Ounces	Unsweetened cocoa	
2	Cups	Milk	
1 ¼	Ounces	Margarine	
1	Teaspoon	Vanilla Extract	

1. Combine dry ingredients.

2. Pour milk into a heavy bottom stock pot. Over low-medium heat, 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.

3. Add margarine and vanilla. Blend. Cook quickly (within 4 hours) to temperature below 41°F. (See Note.) Cover with plastic wrap or waxed paper while cooling to prevent formation of film. Serve cold with No. 10 dipper (rounded).

Potentially hazardous food. Food Safety Standards: Hold food for service at an internal temperature of 41°F or below. Do not mix old product with new. Keep leftover product chilled at 41°F or below

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.