



## **Chocolate pudding with poached figs**

### **pudding:**

9oz. bittersweet chocolate, the best quality possible

1 2/3 C milk

1/2 C cream

5 egg yolks

1/2 C sugar

Boil milk, cream, and sugar. Pour half of mixture over yolks, whisk to combine and pour back into milk mixture. Cook over medium heat until custard thickens slightly. The mixture should reach a temperature of 180 F. Pour over chocolate in three additions, starting with a small amount, mix well, pour a little more, mix, and pour remaining custard. Mix with a spatula until chocolate custard is of a smooth and creamy texture. Pour into glasses or bowls, chill for three hours until pudding is set.

### **Figs:**

3C red wine

1C port wine

1C sugar

1/2 C brown sugar

10 figs, stems removed, cut in half

2 cinnamon sticks

1 star anise

2 cloves

1 orange, sliced

Combine all ingredients except figs in a large saucepot, bring to a boil, add figs, lower heat to a simmer and cook for about 20 minutes, until the figs are tender. Remove from heat and let figs cool to room temperature in the sauce.

### **Assembly:**

Place cooled figs on top of chocolate pudding, drizzle a little of the fig sauce (strained of spices), and garnish with whipped cream and shaved chocolate. Serves four to six.