

## Chocolate Budino

<http://userealbutter.com/2015/05/17/chocolate-budino-recipe/>  
inspired by [Bacchanale](#)

### crust

2 cups (8 oz.) chocolate cookie crumbs  
4 tbsps unsalted butter, melted  
2 tbsps sugar  
1/4 tsp sea salt  
1 tsp vanilla extract

### pudding

6 tbsps Dutch-process cocoa powder  
4 tbsps cornstarch  
1/4 tsp salt  
1 cup heavy cream  
4 large egg yolks  
2 cups whole milk  
1/2 cup sugar  
8 oz. bittersweet or semisweet chocolate, chopped  
1 tsp vanilla extract

### topping

high quality olive oil  
flake sea salt

**Prepare the crust:** Preheat oven to 400°F. Combine the chocolate cookie crumbs, melted butter, sugar, sea salt, and vanilla extract together. Toss with a fork until the mixture resembles wet topsoil. Press about 1/3 cup of the crust mixture into the bottom and up the sides of a 4-inch diameter (1 inch high) tart pan with removable bottom. Repeat for the remaining 5 or 6 tart pans. Set the tart pans on a foil-lined rimmed baking sheet. Bake for 10 minutes. Remove from oven and let cool completely before handling.

**Make the pudding:** Sift the cocoa powder, cornstarch, and salt together. Stir the heavy cream into the dry ingredients (this will get thick). Stir the egg yolks into the mixture until completely incorporated. In a medium saucepan, stir the milk and sugar together over medium-high heat until the sugar dissolves. Bring the milk to a simmer and remove from heat. Gently stir 1/2 cup of the hot milk into the chocolate mixture until smooth. Stir in another 1/2 cup of the hot milk until smooth. Stir the chocolate mixture into the saucepan with the remaining hot milk until smooth.

Set the saucepan over medium-high heat and stir until the pudding thickens. When big bubbles begin to erupt in the center of the saucepan, turn the heat down to medium and whisk the pudding vigorously for 2 minutes. Remove from heat. Stir the chopped chocolate and vanilla extract into the hot pudding until the chocolate is completely

melted. Pour the pudding into a baking dish (8×8 inch or 9×9 inch works). Place plastic wrap directly on top of the pudding surface and chill for at least an hour.

**Assemble the budino:** Carefully remove the crusts from their pans and set on serving plates. The crusts are fragile, so you want to minimize how much you handle them. Take the pudding out of the refrigerator and remove the plastic wrap. Whisk the pudding to loosen it up. Spoon or pipe the pudding into each tart crust. If spooning, it's best to use a second spoon to help drop the pudding into the crust, by scraping the pudding off the first spoon. Drizzle a few drops of olive oil over each tart and sprinkle with flake sea salt. Serve. Makes 6 4-inch tarts. The components can be made up to 3 days ahead and kept refrigerated, but assemble just before serving.