



½ cup heavy cream
1 ½ cups whole milk
6 egg yolks
12 oz. semi-sweet chocolate chips

Place the cream and milk in a heavy pot and bring to a soft simmer.

Place the egg yolks in a small bowl. Slowly ladle some of the hot milk into the yolks and whisk briskly to avoid the egg from cooking. Pour the yolks into the pan and whisk, constantly, until pudding thickens. Gradually whisk in the chocolate chips, until they melt.

Transfer the pudding to a pitcher. Fill in 6 ramekins with the pudding. Place it in fridge for a good 6 hours. Serve with a dollop of unsweetened, whipped cream if desired. Enjoy!

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