

Ben's Chocolate Tahini Pudding



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Comfort food with an added savory component that is delicious warm or chilled - a year round treat that takes less than 15 minutes to put together.”

BEN MCNEIL
EMERGENCY MANAGEMENT

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PREP TIME

5 mins

COOK TIME

10 mins

SERVINGS

4

INGREDIENTS

- 1 tbsp cocoa powder
- 5 tsp cornstarch
- 1/4 cup white sugar
- 1 tsp salt
- 2 cups half & half
- 2 eggs
- 1 tsp pure vanilla extract
- 3 oz. chocolate chunks/chips
- 2 tbsp unsalted butter
- 2 tbsp tahini (or peanut butter)

PROCEDURE

1. In a small metal bowl, whisk together cocoa powder, corn starch, sugar and salt
2. Whisk in 1/4 cup of half & half to create a dense liquid
3. Mix in two egg yolks and vanilla and slowly whisk in the remaining half & half
4. Fill a small saucepan with two inches of water and bring to a soft boil; place a small metal bowl over the boiling water and whisk for 4-5 minutes
5. Remove bowl from saucepan just as the pudding starts to thicken
6. While pudding is still warm, mix in chocolate chips/chunks.
7. Whisk in butter and tahini.
8. Pour into individual cups or bowls and eat immediately; or bring to room temperature, cover, and place in fridge for up to one week.