

Chocolate Pudding

¼ cup potato starch (or corn starch)
½ cup of sugar
1/8 t of salt
3 cups of milk
6 oz of 62% cocoa chocolate, chopped
1 t of vanilla

Mix potato starch, sugar, and salt over a double boiler. Bring the water to a simmer below, and stir in the milk slowly.

Heat for 20 minutes or so, stirring with a spatula occasionally and/or with a whisk when lumps form. Once the mixture has thickened and coats the spatula, stir in the chocolate. Continue to stir and heat for 4 minutes.

Pour over a mesh strainer into ramekins or serving dish to remove lumps (mine was rather lumpy...). Place in refrigerator for an hour or more.

Eating Stumptown