

Chop chocolate, reserve in large bowl. Separately, whisk $\frac{1}{4}$ cup sugar into egg yolks. Mix the remaining sugar with cream and vanilla in a medium saucepan and bring to a boil. Pour a little hot cream into the bowl with egg yolks and whisk, then pour the remainder over the chocolate, stirring with a spatula until smooth. Add the egg mixture and salt and then strain into a pitcher. Refrigerate to cool. Pour into $\frac{2}{3}$ cup ramekins, place ramekins in a shallow baking pan half-filled with water (water bath) and cook at 300 degrees for about an hour. Chill for at least 3 hours before serving. To serve, top with a fat dollop of freshly whipped cream.



Hominy Grill Chocolate Pudding

SERVES 6 (APPROXIMATE)

8 ounces dark, Belgian bittersweet chocolate
 $\frac{1}{2}$ cup sugar
6 egg yolks
4 cups heavy cream
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon salt

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