

# P is "4" Pudding

David Guas  
Chef Owner  
damgoodsweet  
consulting group, llc

## Bittersweet Chocolate Pudding

yields 6 to 8 5-ounce portions

### Ingredients

1 cup	granulated sugar
1 pinch	kosher salt
4 tablespoons	cornstarch
1/3 cup	cocoa powder
2 1/2 cups	whole milk, divided
4 each	egg yolks (Grade A large)
1/2 cup	heavy cream
1 teaspoon	vanilla extract
4 ounces	bittersweet chocolate (66-72%)

### Procedure

Place sugar and salt in large heatproof bowl. Sift cornstarch and cocoa into bowl. Add 1/2 cup milk and stir the mixture to make a thick paste.

In a small bowl, beat egg yolks. Add yolks to the cornstarch mixture, whisking together to blend. Place a damp towel underneath the bowl to secure it on the counter and reserve mixture.

In a heavy bottom saucepan, combine cream and remaining 2 cups milk. Bring just to a boil, and then remove pot from heat. Carefully pour about one-quarter of the hot liquid into the cornstarch mixture, whisking constantly. Continue to whisk the milk-cream mixture into the bowl slowly, until all of the liquid has been incorporated and the custard is smooth. Rinse out the pot that was used to heat the milk and cream but do not dry it completely. Pour the custard into the clean pot and add the vanilla.

add sugar w/ milk heats

Set aside a mixing bowl with a mesh strainer or sieve on top of it.

Return the pot to the stove. Cook over low-medium heat while stirring with a high heat rubber spatula or wooden spoon until the custard thickens, about 5-6 minutes. (The custard will look a bit lumpy.) Pour through the strainer or sieve into the bowl, using the spatula to press the hot custard through. Remove the strainer. Add half of the chopped chocolate to the mixing bowl, stirring gently with the spatula until chocolate is completely melted. Add remaining chocolate and stir gently with the spatula until chocolate is completely melted.

or use immersion blender

Portion the warm pudding into custard cups or ramekins. Wrap each in plastic wrap and refrigerate for at least 6 hours or overnight.

\* can add orange zest, maldon salt

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## Bread Pudding

### Ingredients

1 tablespoon	unsalted butter, softened/room temperature
6 each	whole eggs (Grade A large)
4 each	egg yolks (Grade A large)
2 cups	heavy cream
1 cup	whole milk
2 tablespoons	vanilla extract
2 cups	granulated sugar - <i>can cut back</i>
½ teaspoon	kosher salt
1 teaspoon	ground cinnamon
4 ounces	stale/dried French bread (croissants or brioche work well), cut into 1-inch cubes <i>(enough to cover bottom of B.S./11 in pan)</i>

### Procedure

Preheat oven to 300 degrees Fahrenheit. Brush the inside of a casserole dish (approximately 8" x 11") with the butter and set aside.

To a large stainless steel mixing bowl, add eggs and egg yolks and whisk together. Add cream, milk, and vanilla.

In another bowl, mix together sugar, salt, and cinnamon. Add to the cream mixture.

Place the stale cubed bread into the prepared casserole dish. Pour the liquid over the bread. Allow the bread to soak up the liquid for at least 15-20 minutes, pressing the bread down with a spatula every 2-3 minutes. Cover the dish with foil and place into a large roasting pan. Fill the roasting pan with enough water to reach half-way up the side of the casserole dish. Bake in preheated oven for 1 hour. Remove foil and continue to bake until top of the pudding is golden brown, about 20-30 minutes. (It should be slightly puffy in the center of the dish.) Allow the pudding to cool at room temperature for approximately 20-30 minutes. *poke holes*

To serve immediately, use a paring knife to cut the pudding in the pan and remove the pieces with a spatula. Serve with chocolate, caramel, or a classic custard sauce. The pudding may be stored in the refrigerator for 2-3 days. *portion while cold*

*tips in  
sp. egg - can  
soaking up to  
egg it small pan  
out*

*1c sugar - sub w/ ½ c honey*

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## Warm Arborio Rice Pudding

yields 4 to 6 8-ounce portions

### Ingredients

¾ cup	Arborio rice
3 cups	whole milk (1c tapioca)
½ cup	granulated sugar
	zest of 1 orange
1 each	vanilla bean, split lengthwise and scraped

### Procedure

In a heavy bottom saucepan, combine all ingredients. Place the pot over medium-low heat and stir. When small bubbles begin to form on the side of the pan, reduce the heat to low. Cover and let cook for 30 minutes, stirring every 5 minutes with a spoon or rubber spatula, until the mixture becomes thick and creamy and rice is completely tender. Remove from heat.

Spoon pudding into fun 8-ounce bowls, martini glasses, or large double old-fashioned (rocks) glasses. Sprinkle with ground pistachios or drizzle a bit of Grand Marnier on top.

- lime
- green tea
- white (chai)
- white cardamom (toasted)

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## Butterscotch Custard Pudding

yields 6 4- to 5-ounce servings

### Ingredients

4 tablespoons	unsalted butter
1 cup	dark brown sugar
2.5 cups	heavy cream, divided
1.5 cups	whole milk
½ teaspoon	kosher salt
1 each	vanilla bean, split lengthwise and scraped
8 each	egg yolks (Grade A large)

### Procedure

In a small saucepan, melt the butter over medium heat. Add brown sugar and stir until melted and smooth. Stir in 1 cup of heavy cream and reserve. *↳ brown butter*

In a medium, heavy bottom saucepan, whisk together remaining heavy cream, milk, salt, reserved brown sugar mixture, and vanilla bean. Bring to a simmer over low-medium heat.

In a small bowl, whisk the yolks until smooth. Remove brown sugar mixture from heat. Add a small amount of the brown sugar mixture into the yolks to temper the yolks. Then, pour the yolk mixture into the brown sugar mixture, whisking constantly. Strain the mixture through a fine mesh sieve. Chill strained mixture in an ice bath for 30 minutes.

Preheat oven to 325 degrees Fahrenheit.

Pour chilled mixture into 6 4- to 5-ounce ramekins. Arrange the filled ramekins in a 2- to 3-inch deep roasting pan or casserole dish. Place in preheated oven. Fill the pan with enough hot water (from the tap) to reach one-third- to half-way up the sides of the ramekins. Cover the pan with foil and use a paring knife to poke 4 small holes in the foil. Bake the custards for 25 minutes. Peel back the foil to just allow the steam to escape. Re-cover and continue to bake until the custards are set around the edges but still jiggle a bit in the centers, about 10-15 minutes. Carefully remove pan from oven and remove hot ramekins from pan. Allow custard to cool at room temperature for at least 20 minutes. Wrap each in plastic wrap and refrigerate for at least 6 hours or overnight.

*Remove of bubbles w/milk*

*pulled out  
blow torch*