

WARM DARK CHOCOLATE RASPBERRY PUDDING

1 Small pkg. slivered almonds.
6 cups whipping cream
6 oz unsweetened dark chocolate
1 ½ cup sugar
3 Pinches of salt
5 boxes raspberries
8 tbsp cornstarch

Pre heat oven to 350 degrees. When oven is heated spread slivered almonds into a single layer on baking sheet and put in oven. At end of 4 minutes stir almonds and cook for two minutes longer till light brown. Remove from oven.

Chop the chocolate into small pieces. Mix one cup of cream with the cornstarch to form a smooth mixture and set aside. Heat the remaining 5 cups of cream in pan on stove. Add the chocolate to the pan and stir to dissolve, about 4 minutes. Add sugar and salt to pan and stir to dissolve. Remove from heat and cover.

Place raspberries in serving cups leaving out 2 raspberries for each cup for garnish.

PREPARE AHEAD TO THIS POINT BEFORE THE SHRIMP REMOULADE IS SERVED.

AFTER STEAK IS SERVED AND EATEN:

Bring the cream and chocolate mixture to a simmer and slowly add the cornstarch and cream mixture. Cook at a simmer stirring for about 4 minutes till thickened. Pour warm pudding over raspberries. Gently mix pudding and raspberries. Garnish each cup with reserved raspberries and slivered toasted almonds and serve.