

Indulgence

with
chris sprague

Since it's February, we're offering a White Chocolate (the most romantic of chocolates) Pudding recipe (in honor of Valentines' Day), served with a Cherry Coulis (to honor George Washington).



2 1/2 cups milk
1/4 cup cornstarch
10 ounces imported white chocolate, chopped

1 16 1/2 ounce can pitted Bing cherries, drained
1/4 cup cherry liqueur
3 tablespoons sugar
1/2 teaspoon fresh lemon juice

Stir 1/2 cup milk and cornstarch in small bowl until smooth. Heat 2 cups of milk in a small saucepan over medium heat, until small bubbles form around edge of pan. Remove from heat and mix in white chocolate; stir until melted and smooth. Stir cornstarch mixture into chocolate mixture. Stir over medium-high heat until pudding boils and thickens, about 10 minutes. Divide pudding among six goblets. Chill until cold, at least 4 hours or overnight.

Puree cherries, liqueur, sugar and lemon juice in food processor until smooth. Cover and refrigerate.

To serve, spoon sauce over pudding.

Serves 6

www.ormsbyhill.com