

Chocolate Yogurt Pudding



For each serving:

175 mL ($\frac{3}{4}$ cup)

plain Greek yogurt

28 g (1 oz)

semi-sweet or bittersweet chocolate

Cut chocolate into small pieces, and melt in a double boiler over gently simmering water.

Stir chocolate into yogurt, whisking to combine, and chill until serving time.

Spoon fruit, such as fresh raspberries or Black Currant Sauce, over pudding before serving.

Black Currant Sauce

500 mL (1 pint)

fresh or frozen black currants, stems removed

125 mL ($\frac{1}{2}$ cup)

sugar (or sugar to taste)

15 mL (1 tbsp)

lemon juice

10 mL (2 tsp) cornstarch, stirred into 30 mL (2 tbsp) cold water.

Heat black currants with 250 mL (1 cup) water in medium saucepan, and bring to a boil. Reduce heat to medium, stir in sugar, and cook 10 minutes, or until black currants have broken down.

Gradually stir in cornstarch slurry, cooking until mixture thickens. Press mixture through fine sieve into bowl to remove seeds and skins if desired. Cool.

Spoon over Chocolate Yogurt Pudding, and serve.