

KANEDA YOSHIDA'S
CHOCOLATE RUM PUDDING
RECIPE

THANKSGIVING

INGREDIENTS

- o 1 shot rum
- o 1 cup double heavy cream
- o 1 cup single cream
- o 1 cup honey
- o 2 dark chocolate bars 90% cocoa
- o 130grams(4.58oz) soft butters
- o Chocolate wafers (topping)

INSTRUCTIONS

1. In a bowl, crush the dark chocolate bars into pieces then add 130grams (4.58oz) of soft butter.
2. Add a cup of double heavy cream and single heavy creams at the same time then add the honey.
3. Add a shot of the rum then stir in sauce pan till boil.
4. Pour into the mixing bowl and blend.
5. Set the chocolate rum pudding mix in the refrigerator for 1 hour to firm up.
6. Top the chocolate rum pudding with chocolate wafers.