Chocolate Raspberry Pudding Parfaits

Serves 4

The Ingredients

- 2 1/2 cups milk, divided
- 3 tablespoons cornstarch
- 1/3 cup sugar
- 1/4 teaspoon salt
- 2 egg yolks
- 1 teaspoon vanilla
- 2 teaspoons butter
- 2 1/2 ounces white chocolate, coarsely chopped
- 2 1/2 ounces dark chocolate, coarsely chopped
- 1 1/2 cups raspberries
- 1 cup chocolate wafer cookies, crumbled
- 1 cup whipped cream

The Method

In a medium saucepan, heat 2 cups of milk over medium-low heat and bring to a boil. While milk is heating, combine starch, sugar, and salt in a medium bowl. Whisk together egg yolks and remaining 1/2 cup milk, then add milk mixture to the sugar mixture and stir to combine. When the 2 cups of milk come to a boil, reduce heat to simmer and whisk in the milk and sugar mixture. Stir constantly until pudding thickens, about 2 minutes, and remove immediately from heat. Stir in vanilla and butter. Quickly divide pudding mixture evenly between two medium bowls. Stir the white chocolate into one bowl and the dark chocolate into the other bowl.

Cover the surface of the puddings with plastic wrap and chill for 2 hours. When pudding is chilled, layer the dark chocolate pudding, white chocolate pudding, raspberries, and wafer cookies into four small bowls or cups. Top with whipped cream if desired and serve immediately or refrigerate covered for up to 2 hours.