

Mascapone and Chocolate Budino

(Serves 4)

Ingredients:

1 oz	Dark Chocolate
1 pc	Egg White
2 pc	Egg Yolks
½ cup	Sugar
1 Tbsp	Dark Rum
½ cup	Mascapone Cheese

Dessert



Preparation:

- Melt Chocolate in a Double Boiler & cool to Lukewarm
- Whip the Egg White about 3 Minutes on high Speed until soft Peaks form
- Add 2 Tbsp Sugar and beat until Stiff
- Whisk The Egg Yolks and Remaining Sugar until it turns a yellow Color
- Add the Rum and beat until well blended
- Add the Mascapone beat until the Mixture is light and smooth
- Fold the Egg White into the Mascapone Mix, spoon a thirteenth of the Custard into a Bowl and fold in the melted Chocolate
- Spoon the Remaining Custard and the Chocolate Custard into 4 Cocktail Glasses
- Cover each Glass with Plastic Wrap and refrigerate at least for 2 Hours
- Serve with Ladyfingers, Fresh Raspberries and Fresh Mint Leave