

Chocolate Fettuccine Pudding

Recipe from Romana Raffetto

Adapted by Alex Witchel

YIELD Serves 12 to 16

TIME 1 hour 30 minutes

INGREDIENTS

1 tablespoon butter
5 ounces ricotta
3 large eggs, beaten
1 ½ cups sugar
2 ⅓ cups heavy cream
2 ⅓ cups whole milk
2 ounces bittersweet chocolate, cut into pieces
1 tablespoon plus 1 teaspoon cocoa powder
½ cup crème de cacao liqueur
2 teaspoons vanilla extract
⅛ teaspoon cinnamon
1 ½ pounds fresh chocolate fettuccine (see note)
⅔ cup shortbread or cinnamon cookie crumbs (optional)

PREPARATION

Step 1

Preheat the oven to 350 degrees. Butter a 13-by-9-by-2 1/2 -inch baking pan. In a large bowl, whisk together the ricotta, eggs, sugar, cream, milk, chocolate, cocoa powder, crème de cacao, vanilla and cinnamon until combined.

Step 2

Bring a large pot of salted water to a boil. Cook the fettuccine until al dente, 2 to 3 minutes. Drain well and toss to combine with the mixture in the bowl. Pour into the greased baking pan. Top with cookie crumbs, if desired. Bake for 60 to 75 minutes, or until a knife inserted in the center of the pudding comes out clean. Cut into squares and serve warm.

Tip

Fresh chocolate fettuccine is available by special order at Raffetto's, 144 West Houston Street, (212) 777-1261. (It's best to call at least one day ahead.)

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

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