



Anne Willan, **via Zoom**

Women in the Kitchen

September 12th, 2020, Culinary Historians of Southern California



Chocolate Pudding

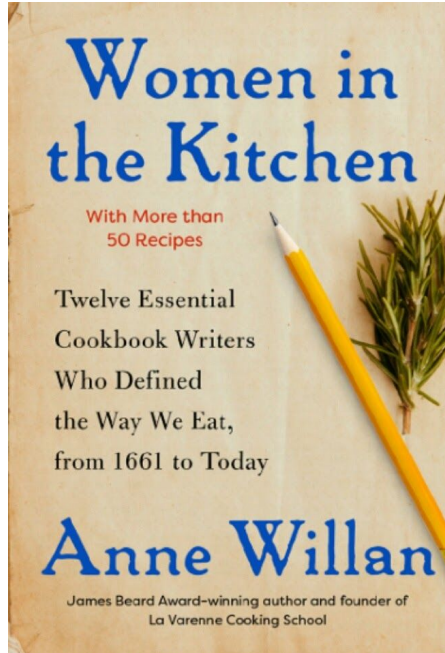
Ingredients

- 1 cup/250 ml sweet white wine
 - Juice of 1/2 lemon
 - 3/4 cup/150 g sugar
 - 2 cups/500 ml heavy cream
 - 2 sprigs rosemary
 - 1/4 pound/110 g dark chocolate, grated
 - 8 small mousse pots or stemmed glasses
- Serves 6 to 8

Adapted by Anne Willan from
 Hannah Glasse's
*The Compleat Confectioner: or, the
 Whole Art of Confectionary Made
 Plain and Easy*, 1760

To make Chocolate Cream

Take a Quart of Cream, a Pint of white Wine, and a little Juice of Lemon; sweeten it very well lay in a Sprig of Rosemary, grate some Chocolate, and mix all together; stir them over the Fire till it is thick, and pour it into your cups.



Anne's adapted Hannah Glasse recipe Chocolate Pudding with Rosemary

Spanish explorers brought cacao beans back from Mexico in the sixteenth century, and chocolate became so popular as a drink that the Catholic Church split in heated debate over whether drinking chocolate on a fast day constituted a mortal sin.

Chocolate as a flavoring, however, did not catch on until much later and Hannah Glasse was one of the first English cooks to use it. Adding an herb rather than a spice like cinnamon seems strange to us, but chocolate blends remarkably well with the aromatic flavor of rosemary. Muscat stands out as the classic sweet white wine, and a modest non-vintage half-bottle does fine in this recipe — just a cup is needed, with leftovers for the cook! (Continued...)

CHSC hospitality committee gratefully acknowledges the help of Ms. Alexandra Wright at La Varenne for these recipes & notes



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