



**Chocolate Budino  
paired with  
Madrigal Vineyards 2004 Cabernet Sauvignon**

**Ingredients:**

**½ pound dark chocolate**  
**½ pound sweet butter**  
**4oz cocoa powder**  
**8 oz sugar**  
**6 eggs**  
**1 tsp vanilla**  
**¼ c raspberry liqueur**

**For 8, 8oz. ramekins.**

Melt chocolate and butter in a double boiler. Sift in cocoa powder and sugar, whisk together. Using a rubber spatula, fold in eggs and vanilla in 3 separate additions, then fold in liqueur. Divide among ramekins. Bake at 325, 40 minutes.

Serve warm, topped with fruit, nuts or gelato.