

Chocolate Tapioca Parfaits

1 large egg	2 ounces semisweet chocolate
3 cups milk	1 teaspoon vanilla
⅓ cup sugar	1 tablespoon butter
Pinch salt	½ cup sweetened cherries
3 tablespoons Minute Tapioca	¾ cup heavy cream
1 tablespoon cocoa	Sugar to taste

Whisk the egg and milk in a heavy saucepan. Whisk in the tapioca, salt, and sugar. Sift in the cocoa, whisking thoroughly. Let stand for 5 minutes.

Chop the chocolate finely and stir into the mixture. Place over medium heat. Whisk constantly until the mixture comes to a full boil. This may take about 12 or more minutes. Be sure to scrape the bottom edges of the pot so that no pudding sticks and burns.

Pour the tapioca into a bowl and add the vanilla and the butter. Stir very gently with the whisk every few minutes until the mixture is completely cooled. Press a piece of plastic wrap against the pudding to prevent a skin from forming, and chill until thickened.

Whip the cream, sweetened to taste, until stiff peaks are formed.

Spoon a layer of tapioca into a glass. Spread a layer of cherries over the tapioca. Then spread a layer of the whipped cream over the cherries. Continue with more layers of tapioca, cherries, and cream, until the glass is full. Top with a dollop of whipped cream and a cherry.