



Serves 4

**Marshmallow Meringue**

3 egg whites

¾ cup [150 g] granulated sugar

½ tsp vanilla extract

¼ tsp cream of tartar

**Graham Cracker Dust**

½ cup [60 g] crushed graham crackers

**Dark Chocolate Soup**

1 Tbsp cornstarch

2 cups [480 ml] whole milk

1 cup [240 ml] heavy cream

2 Tbsp powdered sugar

½ tsp salt

1 egg yolk

8 oz [230 g] bitter chocolate,  
at least 70%, chopped

## Dark Chocolate S'mores Soup

This luscious chocolate soup sits somewhere between a pudding and syrup and is fantastic served to guests as a light summer dessert. Dark chocolate keeps the soup from becoming too sweet, while the whip keeps the whole dessert light. The dust adds texture. Although it's not necessary, if you have a kitchen torch, you could torch the meringue a bit before serving to add some color.

"Graham cracker dust" is just a fancy way of saying you crumbled a few graham crackers over the meringue to make it taste like deconstructed s'mores. Your guests don't need to know it's that simple, right?

- 1. Make the marshmallow meringue:** In a medium bowl set over a saucepan of simmering water, whisk the egg whites with the granulated sugar until the whites are warm and the sugar has dissolved, 2 to 3 minutes. Transfer the egg whites to the bowl of a stand mixer fitted with the whisk attachment and add the vanilla and cream of tartar. Beat on medium speed until firm, about 1 minute, and then increase to high and beat until stiff and glossy, 5 to 7 minutes. Transfer to the fridge to keep cold until ready to serve.
- 2. Make the graham cracker dust:** Add the crushed graham crackers to a blender and blend into a fine dust, about 20 seconds.
- 3. Make the dark chocolate soup:** In a small bowl, whisk together the cornstarch and 1 Tbsp of cold water and set aside. In a medium saucepan over medium heat, warm the milk, cream, powdered sugar, and salt, whisking often. Heat the mixture until bubbles start to form along the edges of the pan, but not to the point that it starts to simmer; lower the heat if needed to keep from simmering. Whisk in the cornstarch mixture. In the empty bowl used for the cornstarch, whisk the egg yolk. Remove ½ cup [120 ml] of the warmed milk mixture from the saucepan and slowly pour it into the bowl with the egg, whisking continuously to keep the egg from scrambling. Whisk the egg-milk mixture back into the saucepan. Cook until the liquid has thickened and easily coats the back of a spoon, 5 to 7 minutes.