

VANILLA PUDDING

German recipe



Preparation : 5 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : SERVES 4

- 30 g sugar - 1/2 vanilla bean - 400 ml full cream milk - 100 ml pure cream - 1 pinch salt - 30 g cornflour

1. Put sugar, vanilla seeds and scraped vanilla bean in bowl and blend with EXPERT programme 1 minute/speed 18 (without heating).
2. Add 350 ml of milk, pure cream and salt. Run EXPERT programme 7 minutes/speed 2A/105°C.
3. Mix remaining milk with cornflour and add to mixture through opening. Run EXPERT programme, 2 minutes/speed 3/105°C.
4. Put pudding in shot glasses and serve cold or warm. Vanilla pudding goes well with strawberries and other red berries.

Cook Expert ■