



SALTED CARAMEL PUDDING

What's better than just pudding? Salted Caramel Pudding! Savour the sweetness and the saltiness of the pudding with every tea spoon.

INGREDIENTS:

For the Pudding:

720ml	Full-Fat Milk
150g	Light Brown Sugar
180ml	Water
6 tbsps	Cornstarch
5	Egg Yolks
3 tbsps	SCS Unsalted Butter
1 tsp	Vanilla Extract
1 tsp	Salt

For the Salted Caramel Sauce:

175g	Light Brown Sugar
300ml	Whipping Cream
50g	SCS Unsalted Butter
1/2 tsp	Salt

Flaky Sea Salt

1. Whisk the egg yolks, cornstarch, and 120ml of milk together until evenly combined.
2. Make the caramel base for the pudding by heating the brown sugar and water together in a pot over medium heat. Stir until the sugar and water are combined, then turn the heat up to medium-high, and let the sugar and water caramelize without stirring at all. Once you have a thick, glossy, brown caramel, pour it out of the pot to cool slightly.
3. In the same pot, heat up the remaining milk until just below boiling point.
4. While whisking constantly, gradually pour the hot milk into the egg yolk mixture. Pour the caramel in, and make sure everything is well combined.
5. Return the mixture to the pot, and place over a low heat. Whisking or stirring the whole time, cook for 3 minutes, until thickened. Stir in the butter, vanilla extract and salt. Strain into a jug or bowl.
6. Pour the pudding mixture into 6 serving glasses. Cover and chill for at least 4 hours in the fridge.
7. Make the salted caramel sauce by combining all the ingredients except the salt in a saucepan. Stir over a medium heat, until everything has dissolved. Let the sauce simmer for 3-5 minutes, until thick and syrupy. Stir in the salt, and let the mixture cool. You can chill this in the fridge until you're ready to serve.
8. Pour the cooled salted caramel sauce onto each pudding, and garnish with a pinch of flaky sea salt before serving.

Pre-make extra on tasting day for photography