

# Custard Pudding

Make a custard pudding with the refined recipe of &nbsp; jelly and custard powder to create a good old fashioned treat.

1 Portion



Easy

up to 5 Min.



## Ingredients:

### For Custard Pudding:

- 1 Dr. Oetker Nona Agar-agar Original
- 400 ml Milk
- 3 tbsp Dr. Oetker Nona Custard Flour
- 1 tsp Dr. Oetker Vanilla Flavour
- Dr. Oetker Nona Red Cherries

- 1 Place the custard powder and vanilla flavour with 100ml of milk. Whisk to make a smooth paste and make sure no lumps form.
- 2 Boil the rest of the milk over a saucepan. While stirring, gradually pour agar-agar mix into boiling milk. Continue stirring and leave to boil for 2 minutes.
- 3 Remove the saucepan from the flame and add in custard mixture gradually while stirring.
- 4 Put the saucepan back to the flame and cook for 1 minute, stir continuously to avoid lumps in the custard.
- 5 Pour the mixture into moulds and refrigerate for 3 hours.
- 6 Garnish with red cherries when serving.