

# Strawberry Milk Pudding

2 servings



Easy

up to 10 Min.



## Ingredients:

### For Pudding:

- 1 box Dr. Oetker Nona Agar-agar Original
- 1 tsp Strawberry Emulco
- 100 ml Water
- 300 ml Milk
- 50 g Blueberries (Optional)

- 1 Bring milk to boil.
- 2 Pour 60g Dr. Oetker Nona Agar-agar Original into boiling milk gradually. Continue stirring and leave to boil for 2 minutes then remove from heat.
- 3 Pour the milk agar-agar mixture into a glass and set aside.
- 4 Mix the strawberry emulco with water to boil.
- 5
- 6 Pour 30g agar-agar original into boiling water gradually. Continue stirring and leave to boil for 2 minutes then remove from heat.
- 7 Gently spoon strawberry agar-agar mixture over the milk agar-agar layer, set aside for 2 minutes.
- 8 Top with blueberry and keep in refrigerator for 1-2 hours or until set before serving.



Tip from the Test Kitchen

- Tip: If the custard mixture is harden, scratch the surface with a fork, then spoon the coconut milk mixture over the custard agar-agar layer. The scratches will help to hold the two layers of jelly together.

