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# Custard Pudding Recipe

## *Directions*

### Caramel Syrup ingredients

<b>Sugar</b>	1 cup 200g
<b>Water</b>	3 Tbsp 50ml

- ① In a heavy pot, put in sugar and water, but do not stir.
- ② Put it on the stove at medium heat until the water and sugar turns to dark brown.
- ③ Pour the syrup into 8 small (3" diameter x 2" high) pudding cups or ramekins. (may have some leftover)

### Custard ingredients

<b>Milk</b>	2 cups plus 1 Tbsp 500ml
<b>Eggs</b>	3 eggs
<b>Sugar</b>	1/2 cup 100g
<b>Vanilla extract</b>	1 tsp

- ① Heat milk until just before boiling.
- ② Whisk together eggs and sugar, and add hot milk very slowly to avoid eggs curdling.
- ③ Strain the mixture to make the liquid smooth, and add vanilla.
- ④ Pour the mixture over the hardened syrup.
- ⑤ In a baking pan such as 13x9x3, place pudding cups, and pour hot water around the cups (not in the cups!) about 3/4 up the side of the cups.
- ⑥ Bake at 350 F for 40-45 mins or until custard sets.
- ⑦ Refrigerate at least 3 hours or preferably overnight.
- ⑧ You could decorate with whipped cream and cherries before serving if you wish.

