

Custard Pudding

Written by Mother's Touch

Ingredients

Quantity	Measure	Ingredients	Description
1	Teacup	Milk	pour milk and
2	Nos	Eggs	Beat the yolks
Half	Teaspoon	Nutmeg powder	Add nutmeg
3	Tablespoon	Sugar	Add sugar
1	Tablespoon	Butter	For the butter
1	Tablespoon	Sugar	Melt and bro

Method

Beat the yolks well and then the whites, pour milk and stir. Add sugar and nutmeg powder. Stir well.

Melt and brown well a table spoon of sugar In a little water and heat it on a slow fire, in a sauce pan.

Pour it first in a buttered dish which can be used for steaming. Pour over it the egg mixture and steam the contents in a Thondor, or a pressure cooker till it gets cooked.

Allow it to cool, and place the contents upside down in a serving dish, so that the colored portion is up.