

Broken Glass Pudding

Written by Friends' Contribution



Ingredients

Quantity	Measure	Ingredients
0.5	Teaspoon	Butter Unsalted
1	Teacup	Condensed Milk
2	Nos	Egg Yolks
2	Whole	Eggs
2	Teacup	Milk
4	Teacup	Strawberries
10	Tablespoon	Sugar
1	Teaspoon	Vanilla Essence

Method

1. Adjust oven rack to middle shelf and preheat the oven to 350' F.
2. Lightly butter a small baking pan and set aside.
3. Dissolve two thirds of a cup of sugar with one cup water. Heat in a heavy saucepan over medium heat. When the sugar begins to turn golden, rotate the pan to even the color. When the color is a rich amber, pour half the caramel into a one quart soufflé dish. Pour the remainder on the buttered baking pan. Rotate the soufflé dish to coat the bottom. Even the sugar on the baking pan to coat as much as possible. Set aside to cool.
4. Whisk the eggs and yolks in a large mixing bowl until creamy and set aside.
5. In a saucepan, heat the milk and a half cup of heavy cream. Add the remaining two tablespoons of sugar. When the mixture begins to simmer, remove from the heat and slowly whisk into the egg mixture. Add the vanilla and strain the mixture into the soufflé dish.
6. Place the souffle dish in a roasting pan and set on the oven rack.
Add boiling water into the roasting pan until it reaches halfway up the side.
Bake for 45 minutes or until a sharp paring knife inserted into the center or the pudding comes out clean. Cool and refrigerate.
7. Pull the remaining cooled caramel from the baking pan and crack into random inch size pieces. Place the pieces in a tightly sealed container and refrigerate until ready to serve.

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8. When ready to serve, sift the remaining cream and set aside.

Sprinkle half the broken caramel over the pudding. Spread the whipped cream over the pudding and cover with the remaining "glass."

Serve with fresh berries.