

DM Buttermilk Pudding



Course: Dessert
Categories: pudding
Source: Boxy House

Serving size: 8 portions
Preparation time:
Cooking time:

Ingredients

5 Gelatine Leaves
300ml / 10.1 fluid oz Buttermilk
450ml / 15.1 fluid oz Cream
1 Vanilla Pods
100g / 3.5 oz Caster Sugar

Directions

1. Place the gelatine leaves into some cold water to soften.
2. In a pot, add the milk, cream, sugar and scraped vanilla pods together and bring to the boil. Once the mixture has reached boiling point, remove from heat.
3. Take the gelatine from the water and squeeze out the excess liquid. Place the soft gelatine leaves into the cream mixture and stir until dissolved.
4. Strain the whole mixture into a pouring jug.
5. Pour 120ml into Dario moulds and leave to set.
6. To remove from the mould, first run a knife around the inside of the mould and then place the bottom of the mould into hot water before tipping out onto a plate.

Notes

Mixing Bowl
Dario Moulds