



4 SERVINGS



20 MINUTES



152 CALS

You Can't Go Wrong with a Simple but Delicious Vanilla Pudding Recipe!

MIGUEL PORTILLO

Ingredients

- 2 2/3 cups milk
- 1 tbsp sugar
- 1 pinch salt
- 1/2 tbsp vanilla
- 2 egg yolks
- 3 tbsp cornstarch

Instructions



PREP: 05M

| COOK: 15M

| READY IN: 20M

1. Place a cooking pot on medium heat and add the milk along with the vanilla. Bring to a boil. Remember to stir continually.
2. In the meantime, in a small bowl mix the remaining milk along with the sugar, salt and cornstarch. Mix all the ingredients and then add the yolks. Continue mixing until well combined.
3. When the milk starts boiling, bring the heat to low and add the mixture you prepared in the last step. Stir continually for about 5 minutes or until mixture is soft.
4. Put it in the fridge for 2 hours and then serve.