



custard with caramel

NIBBLEDISH CONTRIBUTOR

Ingredients

1 litre of fresh milk
4 tbsp custard powder
1/2 cup sugar
1 tsp vanilla

For Caramel: leave it boil without stirring until brown

1 cup sugar
1 cup water

Instructions

1. Mix custard powder with 1/2 cup milk to form paste. Bring rest of the milk to boil and add sugar and vanilla.
2. Stir in custard mixture. Stirring constantly until thicken.
3. Pour into cup and top with caramel. Cool.
4. Chill till firm. Inverted on to a plate and serve cold.