Milk pudding

NIBBLEDISH CONTRIBUTOR

Ingredients

1. Milk 400cc(1 3/4cup) 2. 3 tbsp sugar 3. 5g gelatin 4. vanilla extract

Instructions

1. In medium saucepan over medium heat, heat 50cc(1/4cup)milk until bubbles 2. just before boiling and sugar into it. 3. stop heat, dissolve the gelatin. 4.Mix remaining milk(1 2/4cup)and vanilla extract. 5.mold this into containers, and harden with refrigerator (For about three hours). 6.cutting that is easy to eat. 7.Serve with favorite fruit.