
Coconut Pudding with Seasonal Fruits

Description

Pudding reminds Chef Alyssa of childhood. It brings a smile to her face every time she has it. It's the ultimate comfort food and this coconut one is so versatile—it can be used as a pie filling as well as served individually.

Total time: 20 min Yield: 4 servings

Ingredients

13 1/2 oz full-fat coconut milk
1/3 cup cane sugar
1/4 cup cornstarch
pinch salt
1 tsp vanilla
2 cup fresh fruit of choice
mint (for garnish)

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

Blend the coconut milk, sugar, cornstarch and a pinch of salt in a blender until smooth. Pour into a medium pot and stir over medium high heat with a whisk. When the pudding starts to thicken, turn down the heat and continue a few minutes more adding in the vanilla at the end. Take off the heat and cool. Chill. Spoon into serving bowls and top with fruit and a sprig of mint.

Recipe brought to you by:

Chef Alyssa Moreau