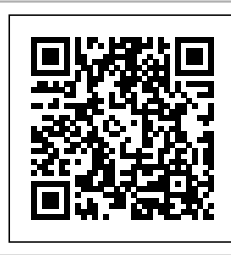


Tapioca Pudding



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Recipe by: Laura Vitale

Serves 4

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

- 1/2 cup Small Tapioca Pearls
- 2-1/2 cups Whole Milk
- 1/4 cup Brown Sugar
- 1/4 cup Granulated Sugar
- 3 Egg Yolks
- 1 tsp Vanilla Bean Paste
- Pinch of Salt

1) Soak the pearls in some water for 2 hours.

2) Place the soaked pearls (drain any water) in a saucepan (nonstick works best) and cover with the milk, bring to a simmer and simmer on low heat until the pearls become tender, about half an hour.

3) In a separate bowl, whisk the egg yolks and temper with some of the hot milk then place it all back in the pot along with the remaining ingredients and cook while constantly stirring for about 15 minutes or until thickened.

4) Eat warm or cold

