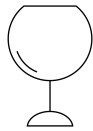


SPICED PUMPKIN CUSTARD PUDDING



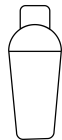
INGREDIENTS

- 1/2 cup light brown sugar
- 1/4 cup cornstarch
- 1 tsp. kosher salt
- 2 3/4 cups whole milk
- 3/4 cup [Monin Spiced Pumpkin Purée](#)
- 5 large egg yolks
- 2 Tbsp. butter



GLASSWARE

16



PREPARATION

1. In a saucepan whisk together the brown sugar, cornstarch and salt until well combined.
2. Gradually whisk in the milk and pumpkin puree until the mixture comes to a smooth consistency.
3. Add the eggs yolks and whisk until smooth.
4. Heat the mixture over medium, whisking constantly, until it begins to simmer and thicken - about 3 minutes.
5. Once thickened, remove from the heat and whisk in the butter until fully incorporated.
6. Move the mixture to a container, place a piece of plastic wrapped on the surface and

refrigerate until fully chilled.

7. Once chilled, serve as desired.