



RASPBERRY MILK PUDDING

The traditional Arabian Pudding (Mhalabiyeh) gets a modern twist. A luxuriously creamy pudding topped with an easy raspberry coulis, garnished with fresh raspberries and a soft sprinkle of ground pistachio. This dessert can be made ahead of time making it the perfect fuss-free dessert for your dinner party or gathering.

PREP TIME: 10 MINUTES COOK TIME: 20 MINUTES SERVES: 8-10

INGREDIENTS

8-10 (or more depending on size) rusk bread toast biscuits

Pistachios (roughly ground to garnish)

Sugar Syrup

1 cup sugar

$\frac{3}{4}$ cup water

2 teaspoon rosewater

1 teaspoon lemon juice

Milk Pudding

2 $\frac{1}{2}$ cups (600ml milk) of full cream milk

1 x 500ml thickened cream

6 levelled tablespoons cornflour

2 $\frac{1}{2}$ tablespoons sugar

2 tablespoons rose water

Raspberry Coulis

$\frac{1}{2}$ cup fresh/frozen raspberries

3 tablespoons honey

$\frac{1}{4}$ teaspoon cornflour

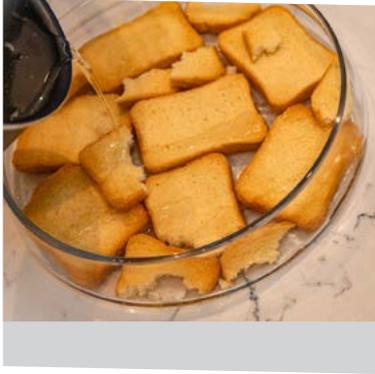
$\frac{1}{2}$ teaspoon vanilla extract

squeeze of lemon

COOK'S NOTES

Pouring all the hot syrup over the rusks is a vital step in this recipe.

Broken rusks give a nice effect to the presentation of the dish so don't stress if they don't all fit evenly in one layer at the bottom of your serving dish or glass.



Step 1.

Arrange rusks in a round serving dish (approximately 28cm) side by side.

To make the sugar syrup, place all ingredients in a small saucepan over medium heat. Bring to a boil (this happens fairly fast), lower the heat, and continue to boil for approximately 5 minutes until syrup slightly thickens (you don't want a thick syrup for this recipe).

Remove from heat and immediately soak the rusks well by pouring the hot syrup all over making sure they are well soaked.



Step 2.

To make the milk pudding, combine all ingredients in a saucepan on medium heat and bring to the boil whisking continuously. This may take some time, but be patient. Once it boils and the mixture thickens slightly, remove the pan from the heat and stir in rosewater.

Pour over the syrup-soaked rusks in the serving dish or into the individual serving glasses.

Set in the fridge for at least 3 hours.



Step 3.

In the meantime begin making the raspberry coulis; Combine all ingredients in a saucepan over medium to low heat; cook and stir until raspberries break down, sugar dissolves, and the sauce slightly thickens. This will take approximately 5 minutes.

Remove from heat and cool to room temperature,



Step 4.

Top the Milk Pudding with the raspberry coulis, fresh raspberries and garnish with ground pistachio.