

Vietnamese Coffee Pudding



Level: Easy

Prep Time: 10 minutes

Serves: 5

Cooking & Chill Time: 3.5 hours



1 (14 oz.) can sweetened condensed milk

2/3 cup white granulated sugar

1/4 cup cornstarch

1/4 tsp. coarse kosher salt

1/3 cup plus 1 Tbsp. instant espresso powder (I used Medaglia d'Oro® brand)

2 cups whole milk

1/2 cup heavy whipping cream

4 large egg yolks, beaten

3 Tbsp. unsalted butter

1 tsp. pure vanilla extract

1 tsp. coffee liqueur (not Kahlua® coffee liqueur-it has rum in it)

Vanilla whipped cream (see Notes below) or store bought whipped cream topping

Pour 2 tsp. sweetened condensed milk into each of five clear glass bowls or cups. Set aside.

In a medium saucepan, whisk together sugar, cornstarch, kosher salt and espresso powder. While continuously whisking, slowly add the whole milk, heavy whipping cream, and beaten egg yolks. Turn on heat to medium high and cook, stirring constantly with a wooden spoon, until mixture just starts to bubble along the edges of the pan. Turn heat to low and cook for 30 more seconds. Pour mixture through a fine mesh sieve that is placed over a large bowl. This will remove all the lumps from the mixture. Whisk in butter, vanilla, and coffee liqueur until butter is completely melted. Pour pudding into the bowls/cups evenly. Press plastic wrap directly onto the surface of the pudding (this will prevent a skin from forming) and refrigerate for at least 3 hours. Before serving, top each with 2 tsp. sweetened condensed milk and a dollop of vanilla whipped cream.

Notes:

- Vanilla Whipped Cream: With a handheld mixer, beat 1/2 cup heavy whipping cream until very bubbly. With the mixer on, add 1/2 Tbsp. white granulated sugar and beat until soft peaks form. Add 1/4 tsp. pure vanilla extract and beat until just combined. Do not overbeat.