

Banana Pudding – Simple Version

Serves 8 (Serves 4)



- 65 g plus 50 g white sugar, divided (33 g plus 25g)
- 30 g cornstarch (17 g)
- ¼ teaspoon salt (⅛ tsp)
- 2 large eggs, at room temperature (1 large egg)
- 1 large egg yolk, at room temperature (1 large egg yolk)
- 840 ml whole milk, divided (420 ml)
- 2 teaspoons vanilla extract (1 tsp)
- 13 g unsalted butter (6.5 g)
- 6 large firm yet ripe bananas (3 large)

1. In a large heatproof bowl whisk together **65 g (33 g) white sugar, cornstarch, salt, eggs, and egg yolk.**
2. Whisk in **120 (60 ml) ml of the milk.** Set aside while you heat the rest of the milk and sugar. Have ready a fine medium-sized strainer and bowl as you will need to strain the pudding after it is cooked (probably not necessary).
3. Rinse a medium-sized heavy saucepan with cold water and then shake out the excess water. Doing this step prevents the milk from scorching.
4. Pour the **remaining 720 ml (360 ml) milk,** along with the **remaining 50 g (25 g) white sugar,** into the saucepan and bring just to a boil.
5. Gradually pour the hot milk into the egg mixture, whisking constantly, until the mixture is smooth.
6. Transfer the pudding mixture to a clean large, heavy bottomed saucepan and place over medium heat. Cook over medium heat until boiling, whisking constantly.
7. When it boils, reduce heat to medium low, and cook, whisking the mixture constantly, for **another 3 to 5 minutes** or until it becomes thick (consistency of mayonnaise).
8. Remove from heat and whisk in the **butter** and **vanilla.** If your pudding has any lumps, pour through the strainer.
9. Cover and place in the refrigerator to **chill for an hour or two (or even overnight).**

NYT recipe with meringue:

<https://cooking.nytimes.com/search?q=banana%20pudding>