

Tapioca pudding

Serves 6 (3)

- 240 ml water (120 ml)
- 95 g small pearl tapioca (48 g)
- 592 ml whole milk (296 ml)
- ¼ tsp salt (pinch)
- 2 large eggs (1)
- 100 g sugar (50 g)
- 60 g finely chopped chocolate (optional) (30 g)
- 1 tsp vanilla (½ tsp)



1. Place **water** and **tapioca pearls** in a saucepan and **let stand for 30 minutes** until pearls are plump and have absorbed the water (discard any leftover water)
2. Turn heat to **med-high**. Pour in **milk** and **salt**; stir while bringing to bare simmer.
3. Reduce heat to **very low**.
4. Add **sugar** and cook, uncovered, stirring frequently (so tapioca doesn't stick to bottom of pan), until tapioca has plumped and thickened (**about 5 minutes**)
5. In a separate bowl, beat the **eggs**.
6. Slowly whisk in about ½ C of hot tapioca (to temper eggs)
7. Pour egg mixture into pot with rest of tapioca
8. Increase heat to **medium** and stir for several minutes until it's a thick consistency and coats the back of a wooden spoon. Do not boil
9. Take off the heat and **cool for 15 minutes**.
(For chocolate version: Remove from heat and stir in chopped chocolate. Let stand 1 min., then stir until chocolate has melted and is thoroughly mixed into the pudding)
10. Stir in **vanilla**.

Serve either warm or cold.

- Might be necessary to cook longer than 5 minutes depending on the size of the pearls
- Lighter version: Separate the eggs; use the yolks to stir in with the hot tapioca. Once it becomes thick, beat the egg whites in a separate bowl until soft peaks form. Remove the cooled pudding from the stove and fold in the whipped egg whites