



Gluten-free pudding

Preparation time: 10 minutes

Cooking time: 40 minutes

Ingredients for 10 people:

- 50 cl of semi-skimmed milk
- 50 cl of liquid cream
- 4 eggs
- 160 g of sugar
- 120 g of Gel'M
- 3 teaspoons of vanilla extracts
- ½ teaspoon of vanilla in powder (or a vanilla pod)
- 2 sachets of vanilla sugar

Directions:

- > In a bowl whisk the eggs, the Gel'M, the vanilla extract and 125 ml of milk
- > Pour the rest of the milk in a saucepan, with the cream, the vanilla sugar, the sugar and the vanilla in powder
- > Bring to a boil
- > Pour the boiling milk on the eggs mixture while whisking
- > Return the mixture to the saucepan
- > Return to the very low heat while stirring constantly with the spatula, the mixture should slightly thicken.
- > Finally pour into a mold, bake for 40 minutes at 180 ° degrees C.

GEL M
(Plain)

