

Creamy Milk Pudding

A delightful dessert made with condensed milk and milk, finished with a velvety strained milk from a failed custard for added richness.


30 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1/2 cup condensed milk
- 1 cup milk
- 1/4 cup strained milk from a failed custard

Steps

- 1 In a saucepan, combine the condensed milk and milk over medium heat.
- 2 Stir continuously until the mixture thickens slightly.
- 3 Remove from heat and let it cool for a few minutes.
- 4 Gently fold in the strained milk from a failed custard.
- 5 Pour the mixture into serving bowls and refrigerate until set.
- 6 Serve chilled and enjoy!