

Quick Tapioca Pudding

Ingredients:

One Egg Yolk
½ Cup of Sugar
1 Cup of Heavy Cream
2 TSP Vanilla Extract
2 Cups Whole Milk
Zest of one Lemon
3 TBS Instant Tapioca

Whisk together the cream, milk, egg yolk, tapioca and sugar in a medium sauce pan. Let the pan sit for five minutes. While the mixture is resting, zest the lemon.

Stir constantly while cooking the mixture over medium to medium high heat. Keep cooking until it boils.

Remove the pudding from the stove and stir in the vanilla extract and lemon zest. Cover and let sit for 20 minutes. Uncover and let it sit for another ten minutes. Pour into a bowl, stir and cover with plastic wrap. The wrap should touch the top of the pudding. Place in refrigerator until cold.