

Classic Custard Pudding, S

Pudding Mold 130ml /WECK 120		x0.75 for 3	x1 for 4	x1.5 for 6	x1.75 for 7	x2 for 8
Caramel	water	T 2/3	T 1	T 1.5	T 1+3/4	T 2
	granulated sugar	40 g	50 g	75 g	90 g	100 g
	<u>hot water</u>	T 2/3	T 1	T 1.5	T 1+3/4	T 2
Milk		170 ml	225 ml	340 ml	395 ml	450 ml
vanilla beans		1/5	1/4	3/8	Nearly 1/2	1/2
granulated sugar		30 g	40 g	60 g	70 g	80 g
egg yolks		45 g	60 g	90 g	105 g	120 g
egg whites		25 g	35 g	50 g	60 g	70 g

*Weigh the ingredients directly in two small saucepans (or one x 2) and a small bowl. Up to x2, La Base small bowl (super practical edges!) is perfect. (YANAGI 19 cm bowl is also adequate). [A small bowl and small utensils like playing house ♡](#)

*It keeps relatively low temperature only when the bathing water remains plenty (= Please use a Deep Tray), but still be aware that glasses will break if the temperature changes quickly.

*Be aware that the hot water sticks to the fingers if the fingertips of kitchen globes touch the hot water. Wet globe (even just fingertips) can be dangerous, it cannot be removed easily even though it is extremely hot. Using towels for this purpose is safer.

●With a kettle, boil plenty of hot water for basing (1L for x1, 2L for x2)

●Prepare Stainless Steel Deep Tray(s) and Pudding Molds

Deep Trays become very heavy (use smaller one for frequent use). WECK 120 or GOBEL, Dariole Mold. WECK 120 and the Molds can be used mixed.

●Make the caramel source with a small saucepan, divide into molds right after Put the sugar and water neatly into a small saucepan (EVA TRIO 13cm, a Stainless Steel Saucepan). (Wash the saucepan's edges twice, before and after boiling.) No more stirring, just move the saucepan back and forth a little, and let it caramelize by heating up sugar. When it becomes brown, remove from the heat, and add the hot (not cold) water little by little, to prevent from heating up.

●Pre-heat the oven to 160 °C / 320°F

1. Put milk, sugar, and (both the seeds and pods of vanilla beans) into a small saucepan (EVA TRIO 13), then gently stir and let sugar melt, and warm it up only a little with a medium heat
2. Put eggs into a bowl (La Base S Bowl), mix gently but surely with a table fork
3. Add 1 (warmed sweetened milk) into 2 (bowl of eggs) and mix gently.
4. Strain with a strainer (EVA TRIO 13 Strainer)
5. Gently, pour the custard into Molds while checking caramels of each bottom
6. Arrange the puddings into the Deep Tray with hot water (Pour more than half of the pan's edge, but not up to the top yet. No need to be as hot as boiled)
7. (Add some more hot water to the shoulder of the molds)
This will make the pudding softer but not necessary. Please note not to scald.
8. Bake in the 160°C oven for about 30 minutes
9. Have one to check (Please be aware, it is very hot!), and gently move right and left
If the middle of the surface seems like firm, it is done!
10. Take the puddings out by using tongs before taking the water bathing tray out from the oven. This lowers the hot water line in the tray.
FYI, leaving the water bath in the oven long after baking will make condensation occur and may harm the oven.
11. Allow puddings to cool at room temperature, then place into the refrigerator

●Serving in WECK 120

This is easy and cute. The puddings will last for days in a refrigerator.

●Serving caramel top on a plate

This needs some more process (The shape is better with the mold)

Use warm water bath for seconds, for just enough time to soften the caramel, then move a chiffon knife (for chiffon cakes) round the edge of the mold (like unmolding a chiffon cake). Put a small plate upside down on to the mold. Hold tight with two hands, then flip. Gently but firmly, move them up to down for two or three times until the air makes a sound, "Pon!" , then remove the mold. Repeat when serving.