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## BLUEBERRY PUDDING

Prep: 30mins+ 1h cooling – Serves 8 - Easy

3 egg yolks  
70g sugar  
5g vanilla sugar  
2 tbsp cornflour  
1 vanilla bean  
250ml milk  
200ml cream  
a pinch of salt  
200g blueberries

1. Put the egg yolks, sugar, vanilla sugar and cornflour into a bowl.
2. Slice open the vanilla bean and put into a saucepan with the milk and the cream. Warm the liquid over a medium heat until nearly boiling. Remove the vanilla bean.
3. Slowly pour the hot liquid into the egg mixture, whisking vigorously in order not to curdle the eggs. Pour back into the saucepan and put over a medium heat, stirring constantly, until it starts to thicken and covers the back of a spoon. Pour the custard into a small bowl and leave to cool.
4. Divide the blueberries into eight dessert bowls and top them with the cooled pudding. Decorate with some more blueberries on top.

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