

Salted Caramel Pudding

A simple showstopper! Individual salted caramel custard jars topped with chocolate sauce, garnished with flakey salt.



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Ingredients

Enjoy our delicious Salted Caramel Pudding

- 48 Werther's Original Chewy Caramels, unwrapped
- 2 tbsp water
- 80 ml heavy cream
- ½ tsp kosher salt
- 700 ml cups whole milk, divided
- 40 g cornstarch
- 5 large egg yolks
- 3 tbsp unsalted butter
- 2 tsp pure vanilla extract
- 1 tsp kosher salt
- Chocolate fudge sauce, for topping
- Flakey salt for garnish

Directions

1. Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1½ minutes. Add cream and salt, and continue to stir until mixture is smooth, about 1 minute. Set aside.
2. Whisk 120 ml milk, cornstarch and egg yolks together in a medium saucepan, off heat, until smooth. Whisk in remaining milk and caramel sauce until combined. Simmer over medium heat, whisking constantly, until the caramel mixture thickens and comes to a boil, about 8 to 10 minutes. Remove from heat, and whisk in butter and vanilla. Strain caramel mixture into pitcher or measuring cup with a spout.
3. Pour 120 ml of the caramel mixture into heat-proof glasses. Cover and refrigerate until set, about 2 hours. Top each chilled pudding with 2 tablespoons of chocolate fudge sauce. Garnish with flakey salt, and serve.

Makes: approx. 6 servings/piec

Ready in: 143 min

Prep Time: 10 min

Cook Time: 13 min

Chill Time: 120 min