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ALMOND PUDDING WITH PALM SUGAR AND GINGER SYRUP

Serves 6

INGREDIENTS

- 1 litre milk
- ½ cup sugar
- 18 grams gelatine powder
- 2 tsp natural almond essence

Palm Sugar and Ginger Syrup

- ½ cup palm sugar
- ¼ cup sugar
- 5 thick slices ginger

METHOD

1. Combine the milk, sugar, gelatine and almond essence in a large saucepan and stir over medium heat until the sugar and gelatine are fully dissolved. Divide between 6 bowls for presentation and refrigerate for 3 hours or until completely set.
2. For the syrup, combine the ingredients in a small saucepan with 1 cup of water. Bring to a simmer and simmer for 5 minutes. Allow to cool to room temperature, then strain and refrigerate. Spoon a little of the syrup over the puddings and serve.

