

Ginger Pudding

Ingredients

1 1/2 T Ginger Juice

1 c Milk

1 T Sugar

Instructions

1. Peel and finely grate fresh ginger. Press grated ginger through a sieve. You need to get 1 1/2 tablespoon of ginger juice. Add the ginger juice to a bowl.

2. Add milk into a small pot then add sugar and swirl the pot. Closely observe the temperature on the thermometer. When it reaches 158°F, remove the pan from the heat.

3. When the milk is ready, stir the ginger juice with a spoon. Pour the milk quickly onto the juice. Leave to set. Do not move the bowl or stir the milk. The curd will be fully set in about 10 minutes.

4. You may serve it warm or cold. If you wish, pour a little honey on top and decorate with fresh berries before serving.