

Crème Caramel

Ingredients :

Caramel Sauce

White Sugar 200g
Water 100ml

Custard Pudding

NONA Custard Powder 10g
Eggs 4pcs
Condensed Milk 200g
Fresh Milk 120ml
Water 320ml

Preparation Method :

a) Caramel Sauce

Boil sugar and water over medium heat until it turns golden brown and slightly thick. Pour into moulds to cool.

b) Custard Pudding

Mix and blend all ingredients in a bowl. Pour the mixture on to the caramel sauce in the moulds. Steam for 30-35 minutes until well cooked. Leave it to cool before removing the pudding from the mould.

Serve chill with caramel sauce.

