

Two-Layered Milk And Plum Pudding

Ingredients:

Difficulty: Easy

(makes about 24 slices / portions, inside 20x30cm dish)

Bottom layer:

1 lt. milk
2.5 dl (or 1 cup) granulated white sugar
3 heaped tbsp corn starch*
3 heaped tbsp rice flour

Top layer:

1 kg plums
5 dl (or 2 cups) water**
2.5 dl (or 1 cup) sugar
3 tbsp corn starch

*This measurement makes for a soft pudding that you can see in the photos. You can add 3 more tbsp measurement to both starch and rice flour to make it very thick.

**Divide this into 2 parts: 1.5 + 1 dl or 1 1/2 and 1/2 cups

Instructions:

1. In a large pot, put all bottom layer ingredients and whisk.
2. Put the pot on medium heat and cook, constantly whisking / stirring until it gets thick.
3. Pour the pudding inside your dish and let it cool.
4. While the pudding is cooling, take the stones of the plums out and cut each in 2-4 pieces.
5. In a large pot, put 1.5 dl or 1 1/2 cups water and granulated white sugar amount for top layer and whisk.
6. Add plums to the water/sugar mix and put in medium heat, covering the pot. Cook until the plums are very soft.
7. Transfer cooked plums (don't strain) inside a food processor and process until smooth.
8. Put the plum puree back in the pot. Add remaining water and corn starch. Cook on medium heat while continuously whisking / stirring until thick. **IMPORTANT NOTE:** I highly recommend you mix the remaining water and corn starch first, before adding to plum puree in the pot. I forgot to do that and I had to whisk like crazy to get rid of starch lumps - when you put starch directly into hot liquid/puree, it immediately creates lumps. So first whisk it separately with room temperature water and add that to the hot puree, this way you won't have lumps.
9. Pour the thickened plum puree onto the milk pudding layer and let it cool fully to room temperature, then put in the fridge to get it cold. When you want to serve/eat, take out of the fridge and serve immediately, while still cold (it's so much tastier this way). Enjoy!