

Butterscotch Pudding

Yields: 3 ½ cups

Ingredients:

Milk	3 cups
Heavy Cream	½ cup
Salt	½ tsp
Light Brown Sugar, divided	¾ cup (170 g)
Corn Starch	¼ cup (35 g)
Egg Yolks	4 each
Butter	3 tbsp (42.5 g)
Vanilla Extract	2 tsp (8 g)

Method:

1. In a medium size saucepot, combine milk, heavy cream, salt, and roughly half the brown sugar. Place the saucepot on the stovetop and begin to warm the mixture over medium-high heat, stirring occasionally with a rubber scraper.
2. In a medium stainless steel bowl blend the remaining brown sugar and cornstarch together with a whisk until well combined. Add the egg yolk and continue to whisk until no lumps remain and mixture has become lighter in color.
3. Once the milk mixture has reached a low boil, turn off the heat. Temper the egg mixture with the hot liquids by using a ladle to add a couple of ounces of the hot milk to the eggs and quickly whisking them together. Repeat this until nearly all the milk has been added to the egg mixture.
4. Transfer the egg and milk mixture back to the pot and place over medium heat. Gently stir the pudding with a whisk continuously, making sure to reach all the corners. Once the pudding reaches a simmer and begins to boil, whisk vigorously for a minute. Remove the pudding from the heat and taste it to see if the cornstarch has been fully cooked. If a starchy test and gritty texture are still present, return to the heat and whisk for another thirty seconds at a time.
5. Once the cornstarch has been fully cooked, remove from heat and add the butter and the vanilla. Stir until homogenous, then transfer to a container, or portion into individual cups. Cover the surface of the pudding with plastic wrap to avoid a skin forming. Refrigerate for an hour to let the pudding cool and the texture to set.

Tiramisu

Yields: 7" x 11" dish

Ingredients:

Cocoa Powder	¼ cup (20 g)
Hot Coffee/Esspresso	2/3 cup (140 g)
Hazelnut Milk	½ cup (55 g)
Chocolate Syrup – optional	3 Tbsp
Vanilla Extract	1 Tbsp (15 g)
Eggs, whole	5 each (245 g)
Granulated Sugar	½ cup (100 g)
Salt	¼ tsp (1 g)
Mascarpone Cheese (see note)	24 oz (680 g)
Ladyfingers/Milano Cookies	30 each (2 bags)
Cocoa Powder	¼ cup (20 g)

Method:

1. **For the coffee syrup:** Whisk together cocoa powder, hot coffee/esspresso, hazelnut milk, chocolate, and vanilla. Set aside.
2. **For the mascarpone filling:** Combine eggs, sugar, and salt the bowl of a stand mixer, using a flexible spatula to stir.
3. Place water in the bottom of a pot to create a double boiler. Place mixing bowl over simmering water and cook egg mixture, stirring constantly until mixture reaches 160° F.
4. Transfer to stand mixer and whip on high speed until eggs are foamy and more the quadruple in size (this will take 8-10 minutes). Reduce speed to medium and add mascarpone 1/4 cup at a time.
5. To assemble, dunk each ladyfinger in the coffee syrup, giving it a couple seconds to absorb the liquid, then place in the bottom of a 7" x 11" baking dish.
6. Spread half the mascarpone filling on top, then sift 2 tbsp cocoa powder on top. Repeat the process with remaining ladyfingers and filling.
7. To finish, gently sift remaining cocoa powder over top the tiramisu. Chill the refrigerator for one hour before serving.

Note: Mascarpone can sometimes be difficult to find. To substitute, mix together 24 ounces of room temperature cream cheese (3 blocks) with ½ cup of heavy whipping cream and ½ cup of sour cream until combined. The whipping cream will cut some of the tanginess of cream cheese while mimicking mascarpone's smooth, velvety texture.