

# Butterscotch Pudding

## Ingredients:

Serves 6 portions

- 10 ounces of heavy cream
- 4 ounces of Muscovado sugar
- 2 ounces of Macallan 12 year old scotch
- ½ ounce of cornstarch
- 3 brown egg yolks
- ½ ounce of vanilla extract
- 2 ounces of heavy cream
- 1 pinch of iodized salt
- 2 ounces of Plugra butter

## Directions:

1. Boil cream, muscovado sugar, and scotch  
*Muscovado, is a type of partially refined to unrefined brown sugar with a strong molasses content and flavour. It is technically considered either a non-centrifugal cane sugar or a centrifuged, partially refined sugar according to the process used by the manufacturer.*
2. Mix 2oz of cream with cornstarch until smooth. Add yolks, vanilla and salt until smooth
3. Temper yolk mixture with hot cream mixture
4. Bring to a boil, stirring constantly and cook for 60 seconds after it starts boiling
5. Remove from heat. Pour into a cambro and blend with a hand mixer for two minutes
6. Add in diced Plugra butter, mix with hand mixer an additional 2 minutes
7. Pour in container and Place plastic wrap directly on top to prevent film from forming
8. Refrigerate

***You can serve this Butterscotch Pudding with  
with sugar cookies or chocolate toffee***

