



LIQUORICE CREAM PUDDING



INGREDIENTS for 4 servings

- 130 g Filled Liquorice Drops (from Cavendish & Harvey)
- 500 ml milk
- 100 g whole milk chocolate, chopped
- 300 g sour cream
- 2 packs vanilla sugar
- 1 tbsp. sugar
- 35 g cornstarch

PREPARATION

- Bring 300 ml milk and 100 g Licorice Drops to the boil in a saucepan while stirring
- Remove from the heat and stir in the chopped chocolate until the chocolate has melted completely
- Mix the remaining milk with the sugar and cornstarch
- Warm up the chocolate milk and stir in the cornstarch mixture and bring to the boil briefly
- Let the pudding rest for 5 minutes and then stir vigorously again. Spread over 4 glasses
- Mix the sour cream with the vanilla sugar
- Grind down the remaining Licorice Drops
- Finally divide the sour cream over the 4 glasses and garnish with the ground liquorice before serving

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