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YORK TIMES



BAKED TAPIOCA PUDDING WITH CINNAMON SUGAR BRULEE

Time: 1 hour 10 minutes

Whisking constantly, pour in a third of the tapioca mixture. Whisk yolk mixture into the pot of tapioca; simmer over medium-low heat, stirring constantly with a heat-proof spatula, until thick enough to coat the back of a spoon, about 5 minutes.

4. Transfer pudding to a buttered $1\frac{1}{2}$ -quart gratin dish. Sprinkle the top with Demerara sugar and cinnamon.

Bake, uncovered, until the pudding is firm around the edges and jiggle in the center, about 30 minutes. Put under the broiler until top is bubbling and golden, 3 to 5 minutes. (Watch carefully to make sure it doesn't burn.) Eat warm, or chill and serve cold, removing the cinnamon stick while serving.

Yield: 6 to 8 servings.

3 cups whole milk

1 cup heavy cream

1 cinnamon stick

$\frac{1}{3}$ cup small pearl tapioca

4 large egg yolks

85 grams granulated sugar (about

$\frac{1}{3}$ cup)

$\frac{1}{4}$ teaspoon fine sea salt

45 grams Demerara sugar (about 3

tablespoons)

$\frac{1}{4}$ teaspoon ground cinnamon.

1. Heat oven to 300 degrees.

2. In a medium saucepan, bring the milk, cream and cinnamon stick to a simmer. Whisk in the tapioca. Simmer until the pearls are completely tender, about 20 minutes.

3. In a large bowl, whisk together the egg yolks, granulated sugar and salt.