



## MILK PUDDING WITH CARAMELISED FIGS

🔪 10 min ⌚ 2 h 40 min 🌱 easy 🍽️ 4 servings

### INGREDIENTS

#### Milk pudding

400 g milk  
40 g corn flour  
250 g fresh cream, 30% fat  
3 tbsp honey  
3 tbsp sugar  
1 pinch salt

#### Syrup

150 g sugar  
90 g water  
2 tbsp maple syrup  
1 tsp rose water  
1 cinnamon stick  
3 fresh figs, cut into quarters

### USEFUL ITEMS

large bowl  
cling film  
4 bowl (200 ml) for serving

### PREPARATION

#### Milk pudding

1. Place 240 g milk and corn flour into mixing bowl and mix **10 sec/speed 5**.
2. Add remaining 160 g milk, fresh cream, honey, sugar and salt and heat **10 min/90°C/speed 3**. Transfer to a large bowl, cover with cling film in direct contact with milk pudding to prevent skin formation. Set aside for 30 minutes and refrigerate for 2 hours.

#### Syrup

3. Place sugar, water, maple syrup, rose water and cinnamon stick into mixing bowl and heat **15 min/115°C/reverse/speed 2**.
4. Add figs and heat **5 min/115°C/reverse/spoon**. Remove cinnamon stick and transfer syrup with figs to a bowl until serving.
5. Place milk pudding from refrigerator into mixing bowl and mix **10 sec/speed 4**. Transfer into bowls and garnish with caramelised figs. Serve immediately.