



# TANGERINE PUDDING

- Prep Time: 30 mins
- Total Time: 2 hrs, 30 mins
- Yields: 4 to 6 servings

## INGREDIENTS:

- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon table salt
- 2 cups fresh tangerine juice
- 1 Hale Groves Honey-Sweet Tangerine
- 3 large eggs
- 3 tablespoons butter
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon vanilla extract
- Sweetened whipped cream
- **Optional Garnishes:** citrus slices, pineapple, mint

## Directions

- Whisk together first three ingredients in a heavy three quart saucepan. Whisk in tangerine juice until smooth. Remove one two-inch strip of peel from tangerine, using a vegetable peeler, and add to pan.
- Bring to a boil over medium-low heat, stirring occasionally. Boil, stirring constantly, for one minute or until mixture is thick and bubbly. Remove pan from heat.
- Whisk eggs until frothy. Gradually whisk ¼ cup hot juice mixture into eggs.
- Add egg mixture to remaining hot juice mixture, whisking constantly. Return to heat, and cook, stirring constantly for two minutes or until thickened.
- Transfer mixture to a medium bowl. Stir in butter and next two ingredients until butter is melted. Place heavy-duty plastic wrap directly onto warm custard (to prevent a film from forming) and chill for two hours. (Mixture will thicken as it chills).
- Discard peel, if desired. Serve with whipped cream and garnishes if desired.

