

Classic Vanilla Pudding

2 $\frac{3}{4}$ cups (675mL) whole milk (or milk alternative)
½ cup (125mL) sugar
¼ tsp (1mL) salt
¼ cup (50mL) cornstarch
3 large egg yolks
2 Tbsp (30 mL) butter, chilled (or margarine)
1 Tbsp (15mL) vanilla extract

Method:

1. Heat 2 $\frac{1}{2}$ cups (625mL) milk, sugar, and salt in large saucepan over medium heat until simmering, stirring occasionally to dissolve sugar.
2. Meanwhile, whisk cornstarch and remaining $\frac{1}{4}$ cup (50mL) milk in large bowl until no lumps remain, about 15 seconds. Whisk in egg yolks until fully incorporated, about 30 seconds.
3. When milk mixture comes to a simmer, remove from heat and whisking constantly, slowly add milk mixture to yolk mixture to temper.
4. Return milk-yolk mixture to saucepan. Return saucepan to medium heat and cook, whisking constantly, until pudding is thickened and registers 180 degrees, about 1 minute. Off heat, whisk in butter and vanilla. Strain through fine mesh strainer set over clean bowl.
5. Place cling wrap directly on top of pudding to prevent skin from forming. Refrigerate until cold and set. Whisk pudding until smooth just before serving.

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