

Toasted Almond Coconut Pudding

Ingredients

- 1 can (13.5 oz) lite coconut milk
- 1 ½ cups water, divided
- 1 package (10 oz) Near East® Original Plain Couscous
- ¾ cup packed brown sugar
- ¼ cup cornstarch
- 1 tsp salt
- 2 cups half-and-half
- 2 large eggs
- 1 ½ tsp rum extract
- ½ tsp almond extract
- ½ cup sliced almonds, toasted
- ½ cup sweetened shredded coconut, toasted

How to make it

1. In 2 quart microwave-safe bowl, combine coconut milk and ½ cup water. Cook on HIGH 5 minutes until boiling. Stir in couscous. Cover bowl and let stand.
2. Meanwhile, combine brown sugar, cornstarch, salt and remaining 1 cup of the water in 2-1/2-quart saucepan. Bring to a boil over medium-high heat, stirring constantly. When mixture begins to thicken, reduce heat; whisk in half-and-half. Cook 3 minutes, stirring constantly, until thickened.
3. Place eggs in small bowl and whisk in ½ cup of hot half-and-half mixture. Pour egg mixture into saucepan and continue to cook custard 1 to 2 minutes until very thick, stirring constantly. Remove from heat. Stir in extracts.
4. Fluff couscous; pour custard over; stir to combine, breaking up any lumps. Transfer to serving bowl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	8

Made with



Near East® Original Plain Couscous