

Tembleque (Puerto Rican Coconut Pudding) Recipe

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 20 mins

Servings: 8 servings

Ingredients:

- 2/3 cup granulated sugar
- 1/2 cup cornstarch
- 1/4 teaspoon ground cinnamon
- Pinch salt
- 2 (13.5 ounce) cans full-fat coconut milk
- 1 1/2 teaspoons vanilla extract
- 3-inch peel of lime, optional
- 1 cinnamon stick, optional

Garnish:

- 1/2 cup sweetened coconut flakes, toasted
- 1 teaspoon ground cinnamon

Instructions:

To make the pudding:

1. Whisk together dry ingredients.
2. Gradually add the coconut milk.
3. Add the lime and cinnamon stick (optional).

To cook the tembleque:

1. Place the pot over medium heat. Whisk frequently while bringing the mixture up to a simmer. Once small bubbles form on the edges of the pan, begin whisking constantly, but not vigorously.
2. Cook the tembleque on medium heat for 5-10 minutes.
3. Remove the pot from the heat. Fish out and discard the lime peel and cinnamon stick and allow the tembleque to cool slightly while you rinse the mold(s).
4. Rinse and fill your molds.
5. Release any air bubbles from the custard by gently tapping the bottom of the mold against the countertop.
6. Chill the tembleque.
7. Press a layer of plastic wrap onto the surface of the tembleque and refrigerate until completely chilled. This may take anywhere from two to four hours depending on the size of your molds.

To garnish:

1. Carefully unmold and garnish. Sprinkle the tembleque with toasted coconut flakes and ground cinnamon. Serve.