



## Mrs Beeton's Hasty Pudding (Nutmeg & Vanilla Tapioca Pudding)

### Preparation time:

12 hours to soak the tapioca, plus 10 minutes.

Cooking time: 10 to 15 minutes

Serves 6 delightful guests!

### Ingredients

- 220g (1/2 cup) tapioca
- 1 litre (34 US fl oz.) water
- 750ml (26 US fl oz.) whole milk
- 100g (1/2 cup) brown sugar
- 1 tablespoon vanilla essence
- pinch of salt

### To Serve

- double cream and strawberry jam

### Equipage

- vintage or decorative serving dish

### Method

1. First off, soak the tapioca pearls in water for 12 hours – overnight will do the trick!
2. Darlings, now 12 hours have passed its time to wash your grubby little paws in readiness for some culinary action!
3. On a low heat slowly boil together the milk and vanilla essence in a large saucepan.
4. Then gently spoon in the tapioca and stir briskly.
5. Add a pinch of salt and brown sugar, then continue to cook on a low heat for 10 minutes or so until thickened. Stirring constantly.



6. Add a light sprinkling of flour if not thickened enough to your liking!
7. Once your pudding is ready pour into a vintage or decorative serving dish of your choice.
8. Serve immediately to your delightful guests with a splash of cream and a dollop of strawberry jam – voila!

Miss Windsor x