

Cherry & Vanilla Layered Pudding

Easy Homemade Dessert

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INGREDIENTS

(makes 6 portions)

- 300g sweet cherries
- 50g sugar
- 400ml water
- 10g agar agar

- 3 egg yolks
- 100g sugar
- 50g flour
- 600ml milk
- 1 tsp vanilla paste or vanilla extract



DIRECTIONS

1. Cut the cherries into halves and de-stone them. Then add into a small pot.
2. Add the sugar and half of the water to the cherries and boil over medium heat for about 10 minutes.
3. Then add the rest of the water and the agar agar. Mix well.
4. Boil for another 2 minutes while constantly mixing.
5. Place 6 medium heat proof dessert glasses into a muffin tray (see video) and start spooning the cherry mix into them. Don't worry if the mix looks very liquid like, it will set in the fridge.
6. Chill the muffin tray with the dessert glasses in the fridge for at least an hour or until the cherry layer has set.
7. For the vanilla layer, mix 3 egg yolks with 100g of sugar until combined.
8. Then start adding the flour little by little mixing in between additions. If the mix gets too thick you can add some milk to it to make it easier to mix the rest of the flour in.
9. Heat the milk over medium heat in a small pot until it is hot (don't boil). Then pour the hot milk into the egg mix slowly while constantly mixing. Then add the vanilla paste and mix a little.
10. Transfer the pudding mix back into the pot and heat over medium heat while constantly mixing until the pudding starts to thicken up.
11. Remove from heat and fill up the dessert glasses with the hot vanilla pudding.
12. Cool the desserts to room temperature and then store in the fridge for at least a couple of hours before serving. You can make this dessert a day ahead.