



FRUIT CUSTARD

Ingredients

- 2½ tbsp Radhuni Custard Powder
- ¼ cup water
- 500ml milk
- 4 tbsp sugar
- 1 apple
- 1 cup grapes
- ½ cup pomegranate arils
- 1 cup diced strawberries
- 2 tbsp slithered almonds
- 2 tbsp pistachios
- 2 tbsp raisins

Method

To keep the custard completely smooth, first whisk the Radhuni Custard Powder

with a little water until it turns into a lump-free slurry.

In a saucepan over medium heat, bring the milk and sugar to a gentle boil. Keep stirring, then slowly pour in the custard mixture in a thin stream, whisking constantly so it doesn't clump. Lower the heat and continue to cook, stirring all the while.

As you whisk, the custard will come together and start to thicken. Remember it firms up more once chilled, so take it off the heat when it's still slightly loose and let it cool. Once it reaches room temperature, fold in the chopped fruits, almonds, and raisins. Finish with a sprinkle of ground nuts and a few raisins right before serving.