



Salada's Plum Pudding

Ingredients:

1 package Junket® Vanilla Custard mix
1 cup whole milk
1/3 cup raisins – chopped
1/3 cup dates – chopped
1/3 cup dried figs – chopped
1 cup water
1 bag Salada Asian Plum White Tea
1/4 cup sugar
1 tablespoon lemon juice
1/4 teaspoon cinnamon
1/8 teaspoon cloves
Whipped cream (optional)
Maraschino cherries (optional)

Directions:

Heat water and steep one Salada White Tea Asian Plum tea bag for 3 minutes. Remove bag.

Pour tea into a saucepan and add chopped raisins, dates and figs.

Cook mixture under low heat until fruit is tender.

Add sugar and increase heat to medium. Boil until thick.

Remove from heat and add lemon juice.

Let mixture cool slightly and then divide among four dessert cups or ramekins.

In a separate saucepan, make the custard according to instructions on box, but use only 1 cup of milk.

As soon as the custard is mixed, add the cinnamon and cloves.

Pour custard mixture over fruit in dessert cups and let sit, undisturbed, for 10 minutes to set.

Chill for at least one hour.

Before serving, top with whipped cream and a maraschino cherry (optional).

Makes 4 servings.