

TAPIOCA PUDDING WITH CINNAMON SUGAR BRÛLÉE

Gordon
CHOICE

This imaginative dessert combines the creamy comfort of tapioca pudding with the satisfying crunch of a brulee topping, creating a delightful treat that offers contrasting texture and flavor.






Ingredients:

- Tapioca Pudding #676535
- Cinnamon
- Sugar

Instructions:

1. Place the Tapioca pudding into a ramekin.
2. Dust the top with the cinnamon & sugar mixture.
3. Using a torch caramelize the top until golden brown
4. Chill & serve.

Product	Description	Code #	Pack Size
 <p>Gordon Choice® Tapioca Pudding</p>	<p>The perfect combination of creamy pudding and delicate tapioca pearls.</p> <p> </p>	676535	2/5 lb. Containers

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

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