

Salted Butterscotch Pudding

If you have at least one memory of a Rolo yogurt from your childhood, you grew up in my era. The Rolo yogurt sat side-by-side with the Milky Bar yogurt and the true joy of it was the layer of thick, caramel pudding under the chocolate. They were an after-school treat that I savaged.

This version is a grown-up twist on the creamy underlaying yogurt pud, with vanilla cream whipped to perfection and spiked with smoked salt crystals. Don't look too hard at the ingredients. Yes, it's naughty and not exactly going to sit next to 'Kale' on a diet recommendation, but this is not something you have to eat every day. It's a *sometimes* thing.

It's the perfect make-ahead treat you can squirrel away in your fridge and pull out of an evening.

Makes 8 pots

100g soft brown sugar

45g cornflour

1 ½ tsp sea salt

1 egg yolk

470ml full fat milk

100ml double cream

1 tsp vanilla extract

20g butter

To serve:

A sprinkle of sea salt

Combine the sugar, cornflour and sea salt in a deep pan. Hover your hand over an empty bowl and crack an egg, catching the egg in your bare hand. Hold the yolk carefully and pass it from hand to hand as the whites drip off and fall into the bowl. Add the yolk to the sugar and keep the whites for a meringue or something.

Whisk the yolk into the sugar and it will look like golden sherbet but bear with it. Pour the milk in a bit at a time, whisking as you go. Add the double cream and vanilla, continuing to whisk, and turn the hob on to a medium heat.

Allow this to cook, continuing to whisk gently, for about 7 or 8 minutes so that the pudding comes to a simmer. You'll think you've added too much milk but stick with it, the trusty cornflour will thicken it up.

Once it's thickened and it's a sexy, dribbly pudding consistency, take it off the heat and add the butter, whisking again to incorporate it. Pour this into a big jar or tub and store it in the fridge until you're ready to serve.

To stop it from forming a skin (don't worry if it does, it can easily just be whisked out!) get a damp piece of baking paper and place it on top.

When you're ready to serve, lace it with a little sprinkle of sea salt.

