

Matcha & white chocolate pudding



🍴 Serves 4

Ingredients

500 ml of whole milk
35-40 g of flour
10 g of matcha tea
70 g sugar
50 g butter
100 g white chocolate

Method

Melt white chocolate, bring to boil milk in a jug. Melt the butter in a saucepan with sugar, add a little time the sifted flour and matcha tea, stir constantly with a whisk to avoid forming lumps, slowly add the hot milk. Stirring constantly, bring to boil and cook for a couple of minutes, then pour into molds wet, cool, refrigerate for 6-8 hours. Invert on a serving dish, garnish with some whipped cream or with some biscuits and serve.