

Bal Kaba?? Puding

Creamy pumpkin pudding recipe with honey and spices. Perfect fall dessert that's easy to make and can be served warm or cold. Vegetarian friendly!

10	5	15	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Bal Kaba?? Puding

Malzemeler

- 1 tbsp honey
- 2 tbsp heavy cream
- 3 tbsp cocoa powder
- 1 cup almond

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- Prepare the cream base**

Heat 1 cup of cream in a medium saucepan over medium-low heat until small bubbles form around the edges, about 3-4 minutes.
- Whisk 2 tablespoons of cocoa powder into the hot cream until completely smooth with no lumps remaining, about 1 minute of constant whisking.**
- Blend the pumpkin mixture**

Add 3 tablespoons of pumpkin puree to a food processor or blender.
- Slowly pour the hot cocoa cream mixture into the food processor while the machine is running until completely smooth and creamy, about 30 seconds.**
- Add 1 tablespoon of honey and blend for 10 seconds, then taste and add more honey if desired for sweetness.**
- Serve**

Divide the pumpkin pudding among 4 serving bowls or glasses and serve immediately while warm, or refrigerate for 2-4 hours to serve chilled.

?puçlar?

For the smoothest texture, strain your pumpkin puree through a fine-mesh sieve before using to remove any fibrous bits.

When heating the cream, keep it at a gentle simmer to prevent scorching or curdling - high heat can cause the cream to separate.

If using fresh pumpkin, roast it cut-side down at 400°F for 45-60 minutes until fork-tender, then scoop out the flesh and puree until smooth.

Taste the mixture before adding honey, as the sweetness of pumpkins can vary significantly depending on the variety and season.

For an extra silky texture, blend the finished pudding with an immersion blender for 30 seconds to eliminate any remaining lumps.

Chill the pudding for at least 2 hours before serving to allow it to set properly and develop its full flavor profile.

To prevent a skin from forming on top during chilling, press plastic wrap directly onto the surface of the pudding.

For vegan version, substitute heavy cream with full-fat coconut milk and replace honey with maple syrup or agave nectar in equal amounts.