

# How to make pudding without the oven

Pudding is easy to make because of the simple, yet delicious ingredients. Please follow the instructions on how to make Pudding later to entertain the whole family!

Pudding is suitable for any season of the year, what better way to enjoy the spoonful of sweet pudding without bored with your loved ones in your family or friends. If you do not have much experience, start with the following simple methods of making Pudding.

## 1. How to make tofu pudding

### Ingredients required for tofu egg pudding

- Egg tofu: 1 tree.
- Fresh milk: 500ml.
- Sugar: 120 - 150g.
- Jelly powder: 5-7g (if difficult to buy, you can replace it with agar powder).
- Prepare decorations with strawberry jam and fresh strawberries.

### Perform:

This is one of the simplest ways to make Pudding, the steps are as follows:

- Tofu and a dash of fresh milk.
- Soak the jelly powder with the remaining sugar and milk, Stir and stir in the pot to cook the mixture on the stove so that the jelly powder dissolves.
- Pour fresh milk mixture and freshly ground tofu and mix well.
- Next pour the mixture into the mold, let it cool and store in the refrigerator.
- Drizzle strawberry syrup (you can use other types of syrup) then take the cake out of the mold.
- Finally, garnish with fresh fruits.

Follow the steps of making tofu pudding and you will get a delicious cake below.



**Great product of making Egg Pudding**

## **2. How to make chocolate pudding**

**The ingredients for making this pudding are:**

- Egg yolks: 4
- Chocolate: 200g
- Fresh milk without sugar: 35ml
- Milk cream: 200ml
- Sugar: 100g
- Gelatin: 9 pieces

**Steps to follow this method of making pudding:**

- Put about 300ml of unsweetened milk in a bowl, then put 9 leaves of genlatin in the soaked milk until the gelatin powder is softened
- Beat the sugar and eggs evenly in a large bowl, you have to beat them until the egg and sugar dissolve and then add 200ml of cream milk to continue whipping, when the mixture completely blends, stop. .
- After gelatin has hatched evenly in the milk, pour the mixture of milk and gelatin into the pot and boil, while boiling, stir until the gelatin is completely dissolved, continue pouring the milk cream, egg mixture into the pot together. heat until the mixture is completely dissolved (in this step, please note that it is necessary to simmer).
- Put about 200g chocolate in a simmer, turn off the heat when chocolate melts, and use a chocolate-melting spatula.
- Pour all of the mixture together: chicken eggs, cream, fresh milk, genlatin, chocolate. Continue to cook, during the cooking process, do not forget to stir your hands so that the mixture mixes, then turn off the heat.
- Pour the mixture into the mold and then put in the refrigerator to make it hard again.



**Romantic beauty of chocolate Pudding**

### **3. 5 easy steps with how to make milk pudding**

**How to make this simple pudding requires the following ingredients:**

- Fresh milk: 500ml
- Chicken eggs: 3 fruits
- Sugar: 45g

Note: In this simple way of making Pudding if you use fresh milk without sugar, increase the amount of sugar to make the cake taste delicious.

**Steps to follow this method of making pudding:**

- Eggs we separate the yolk and egg white separately.
- Put the fresh milk on the stove to simmer until you see a small bubble, pour the milk into a bowl and let cool.
- Milk has cooled, we see a scum layer, then gently skim the whey layer to separate, the milk at the bottom back to the pot.
- Put the milk pot on the stove and add the egg white to simmer and stir well.
- Take the mixture on the small cup, whey to the surface and then bring to steam for about 10p water.
- After 10 minutes steaming water, but we do not take out immediately to the pot for another 10p. Finally, take the cake to cool and put in the cool compartment.

With the way to make milk pudding you can eat it with caramel or fruit will be very delicious.



### **The undeniable appeal of milk pudding.**

The simple and quick way to make pudding will help you get fat, soft and fragrant pudding without worrying about being bored for the whole family.

I wish you success with this way of making pudding!

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