

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Vanilla Tapioca Pudding

CONTRIBUTED BY [LOUIS LAMBERT](#)

ACTIVE:

TOTAL TIME: 25 MIN PLUS 2 HR COOLING

SERVINGS: 6

FAST

MAKE-AHEAD

*Chef Louis Lambert believes that the best way to finish off a spicy meal is with a cool and creamy custard. He combined his grandmother's tapioca recipe and his own recipe for crème brûlée to make this super-rich pudding.*

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**2 large eggs**

**1 cup sugar**

**1/4 cup plus 3 tablespoons  
quick-cooking tapioca**

**1 vanilla bean, split lengthwise  
and seeds scraped**

**1 quart half-and-half**

**1 1/2 teaspoons pure vanilla  
extract**

**1.** In a medium, heavy saucepan, whisk the eggs with the sugar, tapioca and vanilla bean and seeds until the mixture is pale yellow. Add the half-and-half and bring to a simmer over moderately high heat, whisking constantly. Simmer, whisking, until the mixture is very thick, about 10 minutes. Discard the vanilla bean. Whisk in the vanilla extract.

**2.** Pour the pudding into a heatproof dish and let cool for 2 hours before serving. Alternatively, cover the pudding and refrigerate overnight, then serve chilled.