

DINNERLY



Pumpkin Pudding Cups with Whipped Mascarpone & Walnut Crumble

 2h  2 Servings

We're digging into these homemade pudding cups like we're looking for lost treasure—but that rich and creamy pumpkin flavor is all the reward we need. Topped with a brown butter walnut crumble and whipped mascarpone, you're not going to find a pudding like this at any old grocery store. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 (¼ oz) cornstarch
- 15 oz pumpkin purée
- ¼ oz warm spice blend
- 12 oz evaporated milk ⁷
- 5 oz granulated sugar
- 1 oz walnuts ¹⁵
- 3 oz mascarpone ⁷

WHAT YOU NEED

- 2 large egg yolks ³
- kosher salt
- butter ⁷
- vanilla extract
- ¼ cup all-purpose flour ¹

TOOLS

- medium saucepan
- small skillet
- parchment paper
- rimmed baking sheet
- handheld electric mixer

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 34g, Carbs 47g, Protein 12g



1. Warm milk

Preheat oven to 350°F with a rack in the center.

In a medium bowl, whisk **cornstarch** and **2 large eggs yolks** until no lumps remain. Whisk in **¾ cup pumpkin** and **1½ teaspoons warm spice** until combined.

In a medium saucepan, heat **1¼ cups evaporated milk**, **½ cup sugar**, and **½ teaspoon salt** over medium until simmering, stirring occasionally to dissolve sugar.



4. Bake walnut crumble

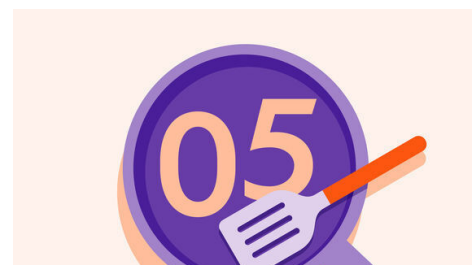
Coarsely chop **walnuts**. Add to bowl with **browned butter** along with **¼ cup flour**, **2 tablespoons sugar**, and **¼ teaspoon salt**. Mix with a fork until clumps form. Spread out on a parchment-lined rimmed baking sheet.

Bake on center oven rack until golden brown and dry, stirring halfway through, 20–25 minutes.



2. Cook pudding

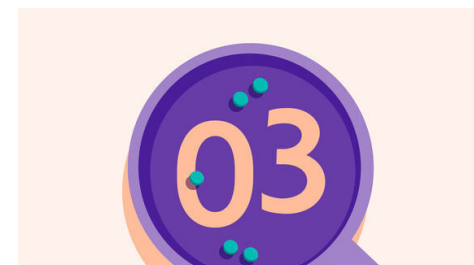
When **milk mixture** comes to a simmer, remove from heat. Whisking constantly, slowly add to bowl with **pumpkin mixture**. Return mixture to saucepan; bring to a simmer over medium heat, whisking constantly. Once mixture begins to bubble, continue whisking until thickened and pudding-like, about 1 minute. Off heat, whisk in **1 tablespoon butter** and **1 teaspoon vanilla**.



5. Whip mascarpone & serve

In a medium bowl, add **mascarpone**, **¼ cup evaporated milk**, **1 tablespoon sugar**, **¼ teaspoon vanilla**, and **a pinch of salt**. Using an electric mixer, beat on medium-high speed until medium peaks form.

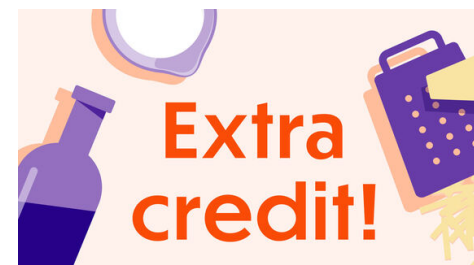
When ready to serve, whisk **pumpkin pudding** until smooth. Serve in bowls or cups topped with **whipped mascarpone** and **walnut crumble**. Enjoy!



3. Chill & brown butter

Strain **pudding** through a fine-mesh sieve into a medium bowl. Cover with plastic wrap touching surface of pudding. Refrigerate until chilled, at least 1 hour.

In a small skillet, heat **2 tablespoons butter** over medium-high, swirling pan constantly, until dark golden brown and has a nutty aroma, 2–4 minutes. Transfer to a medium bowl; let cool slightly.



6. Pro tip!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk. Discard the white or save it to make omelettes, meringue, or whatever you like!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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