



Couscous Pudding with Caramelized Pecans

Jacob · 30/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

2 hrs 15 mins

Description

We really love rice pudding but were out of rice so I decided to substitute couscous and it came out great

Ingredients

— - ? cup water - ½ cup couscous - ¼ teaspoon salt - 2 cups fat-free milk - ¼ cup white sugar - 2 eggs - ½ teaspoon vanilla extract - 3 tablespoons butter - ½ cup chopped pecans - ½ cup white sugar

Instructions

1. Bring water to a boil in a large saucepan over medium heat. Stir in couscous and salt. Remove from heat
2. cover
3. and let stand until water is absorbed
4. about 5 minutes. Stir milk and 1/4 cup sugar into the couscous; bring to a boil. Reduce heat to medium-low; cook and stir until mixture is slightly thickened
5. about 10 minutes. Remove from heat and whisk in eggs. Return to stovetop and continue cooking
6. stirring frequently
7. until pudding is creamy
8. about 5 minutes. Remove from heat and stir in vanilla extract. Let pudding cool to room temperature
9. stirring occasionally
10. about 30 minutes. Spoon into a bowl
11. cover loosely with plastic wrap and chill until set
12. at least 1 hour. Melt butter in a small saucepan over medium-low heat. Add pecans and 1/2 cup white sugar. Cook
13. stirring frequently
14. until pecans are coated and caramel thickens
15. about 5 minutes. Serve pecans and caramel sauce on top or alongside the pudding.