

# Tembleque (Puerto Rican Coconut Pudding)



*Tembleque is a molded dessert similar to jello in texture, but not nearly as sweet. If you prefer a sweeter dessert feel free to add 1 to 2 additional tablespoons of sugar.*

**Prep time:** 10 minutes    **Cook time:** 10 minutes

**Chill time:** 2-4 hours

**Yield:** 4 (4 1/2-ounce individual molds) or 8 servings (from a 10" mold)

## INGREDIENTS

- 2/3 cup granulated sugar
- 1/2 cup cornstarch
- 1/4 teaspoon ground cinnamon
- Pinch of salt
- 2 (13.5 ounce) cans full-fat coconut milk
- 1 1/2 teaspoons vanilla extract
- 3-inch peel of lime, optional
- 1 cinnamon stick, optional

*To garnish:*

- 1/2 cup sweetened coconut flakes, toasted
- 1 teaspoon ground cinnamon

*Special equipment:*

- [Small molds](#) or [bundt pan](#)

## METHOD

**1 Whisk together dry ingredients:** In a large, heavy-bottom pot (preferably one with sloping sides) whisk together the sugar, cornstarch, ground cinnamon, and salt. You are doing this in a cold pot off heat.

**2 Gradually add the coconut milk:** Gradually whisk one can of coconut milk and vanilla into the sugar. This will smooth out the sugar and cornstarch mixture and prevent any clumps. Once a thick, lump-free paste has been created, whisk in the remaining coconut milk.

**3 Add the lime and cinnamon stick:** Add the lime peel and cinnamon stick.

**4 Cook the tembleque:** Place the pot over medium heat. Whisk frequently while bringing the mixture up to a simmer. Once small bubbles form on the edges of the pan, begin whisking constantly, but not vigorously. If you whisk too aggressively, it will cause too much air to incorporate into the tembleque, which will create bubbles in the final molded dessert.

Ultimately, you will cook the tembleque on medium for 5-10 minutes, or until the whisk leaves behind a ribbon when lifted from the pot.

Remove the pot from the heat. Fish out and discard the lime peel and cinnamon stick and allow the tembleque to cool slightly while you rinse the mold(s).

**5 Rinse the molds:** Pour cold water into your mold and swish it around, kind of like you're washing dishes and rinsing the soap from it.

**6 Fill your molds:** Shake any excess water out of the molds, but don't dry them. Fill each mold using a ladle or spoon. If you're using individual molds spoon a cup of the hot liquid into each mold. If you're making dessert for a crowd, pour all of the custard into a large 10-inch mold.

**7 Release the air bubbles:** Gently tap the bottom of the mold against the countertop to release any bubbles trapped in the custard.

**8 Chill the tembleque:** Press a layer of plastic wrap onto the surface of the tembleque and refrigerate until completely chilled. This may take anywhere from two to four hours depending on the size of your molds.

**9 Carefully unmold and garnish:** Gently pull the custard from the mold with your fingertip or run a thin, sharp knife between the tembleque and the mold. Invert the mold over a plate and allow gravity to release the custard from the mold.

**10 Garnish and serve:** Sprinkle the tembleque with toasted coconut flakes and ground cinnamon. Store the unmolded tembleque in an air-tight container or covered in plastic wrap (touching the custard) in the fridge.

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