

TAPIOCA PUDDING WITH CINNAMON SUGAR BRÛLÉE

This imaginative dessert combines the creamy comfort of tapioca pudding with the satisfying crunch of a brûlée topping, creating a delightful treat that offers contrasting tastes and textures.






Ingredients:

- Tapioca Pudding
- Cinnamon
- Sugar

Instructions:

1. Place the Tapioca pudding into a ramekin.
2. Dust the top with the cinnamon & sugar mixture.
3. Using a torch, caramelize the top until golden brown.
4. Chill & serve.

Product	Description	Code #	Pack Size
 Tapioca Pudding	This ready-to-serve, creamy tapioca pudding is made with real milk, sugar, vanilla, and tapioca pearls for that satisfying chewy texture everyone loves.  	0450601	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian