

Coconut Caramel Budino

Dessert Recipe (Serves 6–8)



BUDINO INGREDIENTS

4 Egg yolks
1 ½ cups Heavy cream
1 ½ cups Coconut milk
1 cup Sugar
1 tsp. Morton®
fine sea salt
¼ cup Cornstarch

GARNISH INGREDIENTS

½ cup Heavy cream
1 tsp. Confectioner's
sugar
1 Tbsp. Morton®
coarse sea salt
3 Mangoes,
peeled and cut in half
1 cup Toasted
coconut flakes
Mint sprigs for garnish

SALTED CARAMEL SAUCE INGREDIENTS

¾ cup Heavy cream
1 ½ tsp. Morton®
kosher salt
8 Tbsp. Unsalted butter
1 cup Sugar

BUDINO DIRECTIONS

- 1) In a medium bowl, whisk the yolks, 2 Tbsp. coconut milk, 2 Tbsp. heavy cream and ¼ cup cornstarch.
- 2) In a medium saucepan, heat the Morton® fine sea salt, remaining cream and coconut milk on medium heat for 5 minutes.
- 3) In a separate saucepot, heat the sugar over medium heat for about 5 minutes, stirring with a wooden spoon until it turns dark brown.
- 4) Pour sugar mixture into warm cream mixture.
- 5) Using a ladle, whisk in the yolk mixture, a little at a time, until fluffy.
- 6) Pour the complete mixture back into the saucepot and cook on low heat for about 6 minutes, until the mixture becomes thick.
- 7) Pour the mixture into small bowls and cover with plastic wrap. Chill mixture for at least half an hour.

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Coconut Caramel Budino

Dessert Recipe (continued)



BUDINO DIRECTIONS

- 8) While waiting for budino to chill, begin preparing garnish and salted caramel sauce (directions below).
- 9) Once garnish and salted caramel sauce are complete, top budino with each. Finish topping budino with toasted coconut flakes and mint sprigs.

GARNISH DIRECTIONS

- 1) In a mixing bowl, combine heavy cream, confectioner's sugar and Morton® coarse sea salt. On medium speed, whisk for about 6 minutes, until soft.
- 2) On high heat, grill the mangoes for 1 minute on each side.
- 3) Remove mangoes from heat. Once cool, dice into ¼ -inch pieces.

SALTED CARAMEL SAUCE DIRECTIONS

- 1) In a small saucepan, combine heavy cream and Morton® kosher salt. Simmer on medium heat.
- 2) In a separate saucepan, combine butter and sugar. On medium heat for about 6 minutes, melt the butter and sugar until they turn an amber color.
- 3) Remove the sugar mixture from heat and add the hot cream mixture.
- 4) Strain the complete mixture and reserve.

SALT RATIONALE

Morton® fine sea salt easily blends into the cream and coconut mixture used in the budino. Using a fine sea salt allows for accuracy and precision, which is important to balance the flavors in the dish nicely. The flaky, flat texture of Morton® kosher salt enhances the sweet flavor in the caramel sauce. Seasoning and finishing the dessert with Morton® coarse sea salt adds a burst of flavor to the fruit in the dish.