

Vega Caramel Pudding Recipe

½ cup granulated sugar
4 3oz oval-shaped ramekins
1 cup heavy whipping cream
Zest of 1 orange
1 rosemary sprig
½ vanilla pod, split in half lengthwise
½ cup baker's sugar
1 large egg
1 large egg yolk

For Decoration:

⅓ cup pink candy melts
½ cup chocolate chips
White Fondant
Black Fondant
Pink Fondant

Directions:

1. Over medium heat, spread the sugar into a pan and cook until the sugar turns to an amber color.
2. Pour the hot caramel into (4) three ounce oval-shaped ramekins. Cool at room temperature for ½ hour, then set aside.
3. Preheat the oven to 350°F.
4. In a medium pot over medium heat, combine the heavy whipping cream, orange zest, rosemary & vanilla. Heat the mixture until it simmers, then turn off the heat. Cover and let rest for 30 minutes.
5. Over low heat, pour the cream into a clean pan and discard the vanilla bean and rosemary sprig.
6. In a separate bowl, whisk together the baker's sugar, egg and additional egg yolk.
7. Once the egg & sugar mixture has been prepared, remove the cream from the heat. Whisk the cream into the egg mixture, adding a little at a time. Skim off any bubbles.
8. Pour an even amount of the mixture into each ramekin.
9. Place the ramekins in a baking dish lined in a tea towel.
10. Pour boiling water into the baking dish. The water should cover ⅔ of the ramekins.
11. Bake for one hour, or until the pudding is almost set.
12. Keep the ramekins in the water and let cool to room temperature.
13. Chill the ramekins in a refrigerator overnight.
14. In two separate small bowls, microwave the candy melts and chocolate chips for 15 seconds. Stir and repeat until smooth, then fill 2 separate piping bags.

15. On parchment paper, draw 4 ovals, the same size as the ramekins. Pipe 4 sets of wings using the melted chocolate. Pipe 4 collars using the pink candy melts. Let the designs set until they are hardened.
16. On a clean plate, remove the pudding from the ramekins. Remove a thin layer from the top of each pudding, revealing the yellow surface underneath.
17. Place the hardened wing and collar designs on top of each of the puddings.
18. Use white fondant to create Vega's eyes and teeth, black fondant to create Vega's pupils, lashes and antennae, and pink fondant to create Vega's lips.