

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 013 00**TAPIOCA PUDDING**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
119 cal	21 g	3 g	3 g	36 mg	139 mg	92 mg

Ingredient

MILK,NONFAT,DRY
 WATER,WARM
 BUTTER
 TAPIOCA,QUICK-COOKING
 SUGAR,GRANULATED
 SALT
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA

Weight

1-1/2 lbs
 23-1/2 lbs
 8 oz
 14-1/3 oz
 3 lbs
 5/8 oz
 1-1/2 lbs
 1-3/8 oz

Measure

2 qts 2 cup
 2 gal 3-1/4 qts
 1 cup
 2-5/8 cup
 1 qts 2-3/4 cup
 1 tbsp
 2-7/8 cup
 3 tbsp

Issue**Method**

- 1 Reconstitute milk. Reserve 2 cups for use in Step 3.
- 2 Heat remaining milk in steam jacketed kettle or stock pot to a boil. Add butter or margarine.
- 3 Combine reserved milk with tapioca, sugar, salt, and eggs.
- 4 Add tapioca mixture to hot milk in steam-jacketed kettle or stock pot. Bring to just a boil; reduce heat; cook without boiling, stirring occasionally until slightly thickened, about 5 minutes. The mixture will be thin. Turn off heat; cool in kettle 15 to 20 minutes.
- 5 Add vanilla; blend well. Pour 1 gallon into each pan. Cover surface of pudding with waxed paper. Refrigerate until ready to serve. Mixture will thicken as it cools. CCP: Hold for service at 41 F. or lower.

Notes

- 1 Garnish with Whipped Topping, Recipe No. K 002 00 and maraschino cherry half (optional).