

Tapioca Pudding

Ingredients:

- 6 cups organic milk
- 2/3 cup tapioca pearls (Bob's Red Mill)
- 4 organic egg yolks
- 1/2 teaspoon sea salt
- 2/3 organic sugar
- 2 medium vanilla beans (3 small vanilla beans or 1 tsp. vanilla extract)

Instructions:

1. Soak tapioca pearls in 1.5 cups of milk for 60 minutes in a medium saucepan
2. In meantime, beat egg yolks
3. After 60 minutes, stir together egg yolks, sea salt, sugar and add to milk and tapioca pearl mixture.
4. Slice vanilla beans down the middle and scrape the tiny seeds into the pudding.. (If using extract, do not add until **after** cooking the pudding)
5. Slowly bring to a boil by increasing heat from low to medium over 15 minutes. The reduce heat to low, and simmer for 20 minutes while constantly stirring. Tapioca pearls will turn translucent and pudding will drastically thicken to gravy like consistency. It will thicken more upon cooling.
6. Serve warm or cool.

