



Creamy Ube Pudding

This vegan ube-coconut and tapioca pudding is perfect for a hot summer day! The rich purple color comes from ube paste mixed in with sweet coconut creme and chewy tapioca pearls. Topped with a coconut crême topping, this pudding will bring you to flavor and texture heaven!

<p>40 MINUTES (active)</p>	<p>4 SERVINGS</p>
<p>7 INGREDIENTS</p>	<p><i>○○○○○</i> SPICE LEVEL</p>



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INGREDIENTS

For Ube Paste:

- 9 tsp Ube powder
- 1 ½ c water

For Coconut Crème

Topping:

- 2 cans coconut milk
- 1 ½ tsp vanilla extract
- 1 tbsp sugar

For Pudding:

- 1 c Ube paste
- ¼ c small tapioca pearls
- 1 c nondairy milk
- 3 tbsp coconut cream (from coconut milk can)
- 2 tbsp sugar
- ¼ tsp salt
- 1 tsp pure vanilla extract

DIRECTIONS

1. Make ube paste: Mix ube powder and water together. Bring to a boil, lower heat, and stir until thickened to a paste.
2. Make coconut crème topping: Open coconut milk and scoop out cream. Reserve 3 tbsp for pudding. Whip coconut cream for 3–4 minutes. Add in sugar and vanilla extract. Continue to whip, then chill for 2–3 hours.
3. Boil tapioca for 3 minutes. Turn off heat, cover with lid and let rest for 30 minutes. Drain tapioca through sieve and rinse with cold water.
4. In a large bowl combine ube paste, coconut crème, nondairy milk, sugar, salt and vanilla extract until smooth. Add in tapioca and mix until combined.
5. Portion ube pudding into glasses and chill for 6 hours. Top with coconut crème and serve!



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