

ORANGE TANGERINE PUDDING

SERVES 6

Active time: 20 min Start to finish: 30 min

- 2 tablespoons plus 1 teaspoon cornstarch
- $\frac{1}{2}$ cup plus 2 teaspoons sugar
- 2 cups store-bought orange tangerine juice (not from concentrate)
- 2 tablespoons unsalted butter
- 1 teaspoon finely grated fresh orange or tangerine zest (see Tips, page 247)
- $\frac{1}{3}$ cup well-chilled heavy cream

Special equipment: 6 (4- to 5-oz) glasses, ramekins, or cups

- Whisk together cornstarch, $\frac{1}{2}$ cup sugar, and a pinch of salt in a 1½-quart heavy saucepan, then whisk in juice

until smooth. Bring to a boil over moderate heat, whisking constantly, then boil, whisking constantly, until thickened, 2 to 3 minutes. Remove from heat and whisk in butter and zest, then transfer pudding to a metal bowl. Set bowl into a larger bowl of ice and cold water and stir frequently until cold, about 10 minutes. Spoon into glasses on a baking sheet and chill, covered, 10 minutes.

► Beat cream with remaining 2 teaspoons sugar until it holds soft peaks. Serve puddings topped with cream.