

RICOTTA PUDDINGS WITH GLAZED RHUBARB

MAKES 6 (DESSERT)

ACTIVE TIME: 15 MIN START TO FINISH: 1 HR

Delicate and creamy, these tender individual desserts taste equally good served warm or at room temperature. A spoonful of your favorite jam can be used in place of the glazed rhubarb.

FOR PUDDINGS

- 1 cup whole-milk ricotta (8 3/4 oz)
- 1 whole large egg plus 1 large yolk
- 1/4 cup sour cream
- 2 tablespoons sugar
- 2 tablespoons heavy cream
- 2 tablespoons mild honey
- 1/8 teaspoon salt



1/2 teaspoon finely grated fresh lemon zest (see Tips, page 233)

FOR GLAZED RHUBARB

- 3 1/2 tablespoons sugar
- 1/2 teaspoon cornstarch
- 1/2 lb fresh rhubarb stalks (about 2), cut diagonally into 1/4-inch-thick slices

SPECIAL EQUIPMENT: a muffin pan (preferably nonstick) with 6 (1/2-cup) muffin cups

MAKE PUDDING BATTER: Put oven rack in middle position and preheat oven to 325°F. Lightly oil muffin cups.

Blend together all pudding ingredients in a blender until smooth, then divide batter among muffin cups.

PREPARE RHUBARB: Stir together sugar

and cornstarch in a 9- to 10-inch glass or ceramic pie plate. Add rhubarb and toss to coat, then spread in one layer.

BAKE PUDDINGS AND RHUBARB: Bake puddings and rhubarb, side by side, carefully turning rhubarb over once halfway through cooking, until puddings are just set and edges are pale golden, 35 to 45 minutes. Remove puddings and rhubarb from oven at the same time. Set rhubarb aside and cool puddings in muffin pan on a rack 5 minutes (puddings will sink slightly).

Run a thin knife around edge of each pudding, then invert a platter over pan and invert puddings onto platter. Transfer puddings, right side up, to plates and serve topped with rhubarb and its juices.

For more **EVERY DAY** recipes, see page 162.

RECIPES AND FOOD STYLING BY MAGGIE RUGGIERO PHOTOGRAPHS BY ROMULO YANES



15 min