



Almond Cream Custard Suitable for Celiacs

Ingredients

Milk

250 c.c.

Cornstarch Custard

5 tbsp.

Almond cream

3 tbsp.

Liquid caramel (optional)

to taste

Preparation:

In a bowl, mix milk with cornstarch and almond cream until the cream is smooth. Pour the mixture in the TartaExpress and microwave the prep at full power for about 1 minute, remove and stir. Repeat the procedure until 3 minutes. Remove from the microwave, let cool for a while and place the custard in the refrigerator until serving. Use gluten-free ingredients.

